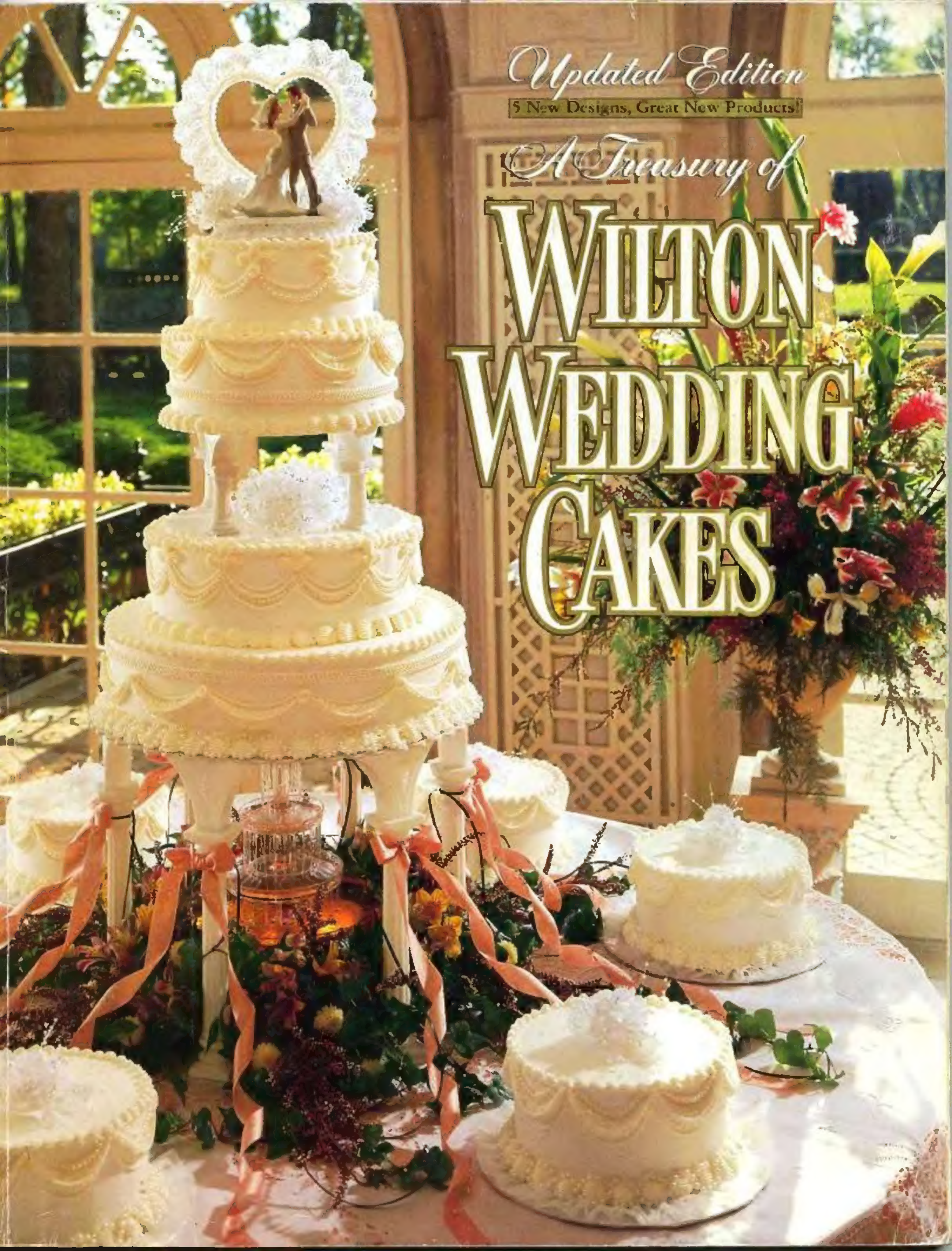
Updated Edition
5 New Designs, Great New Products!
A Treasury of
WILTON
WEDDING
CAKES

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Six chapters of stunning cake designs organized by different methods of assembly. From contemporary, to Victorian, to classic, the bride-to-be will find so many beautiful choices for her bridal cake.

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A concise guide to baking, icing recipes, tiered cake construction, serving information and more intricate decorating techniques.

I
Floating Tiers

Displayed on Wilton's unique Floating Tiers Cake Stand, these four designs appear to float on air.

See page 88 for assembly instructions

Floating On a Cloud

Shown on page 5

Lavished with tulle and dripping with pearls, these easy-to-decorate tiers make a very chic tribute to love. Serves 116.

Accessories you'll need:
- 6, 10, 14" Round Pans
- Floating Tier Stand
- Tip 9
- 6 mm Pearl Beading (2 pkgs.)
- Floral Puff Accent (2 needed)
- Decorating Comb
- Ornament: *Lustrous Love*
- Tulle trim (approximately 12 yds.), florist wire

Add ribbed effect to tops and sides of cakes using decorating comb. Pipe tip 9 bulb borders around tops.

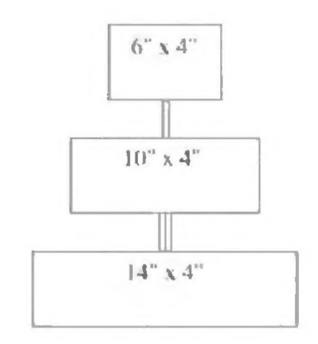
Beneath top borders, add pearls around sides of all tiers. Position pearls on cake top—1 1/2" from edge of 10", 3" from edge of 14".

To make tulle borders: Cut specified lengths, then fold lengthwise to the exact length.
6": Cut 4 ft.; fold to 2 ft.
10": Cut 9 ft.; fold to 3 ft.
14": Cut 16 ft.; fold to 4 ft.

Twist one end of the tulle and pearls together with a generous length of florist wire. Loosely wrap pearls around tulle. Position tulle band around base of cake and secure ends together with wire.

For two-tone effect on ornament and puffs: Cut nine 7" pieces of tulle (3 for each). Fold each piece in half, gather center and secure with wire. Place between white tulle on ornament and puffs, then twist wires to secure sections. Position ornament.

Note: Remove tulle and pearls before cutting.



Engaging

Different size layers stack up beautifully on our Floating Tier Stand. Bold two-tone borders have a striking effect. Precise cornelli lace looks so delicate. Serves 84.

Accessories you'll need:
- 6, 7, 10, 14" Round Pans
- Floating Tier Stand
- Tips 2, 14, 16, 17, 19, 101, 102, 104, 349, 352
- Flower Nail No. 7
- Moss Green Icing Color
- Ornament: *Dreams Come True*

Ice and position 2-layer (note different sizes are placed together on center and bottom tier) cakes on cake circles and plates.

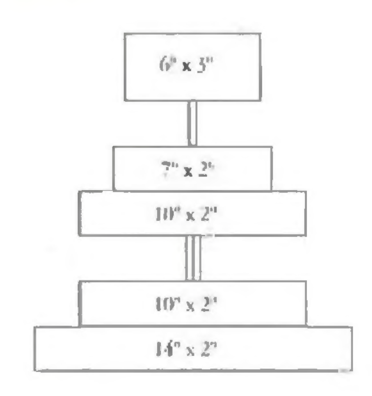
Make 40 roses—14 tip 104 for center clusters, 10 with tip 102 for 14", 10 with tip 101 for 10" and 6 roses with 5 petals for 6".

For bottom tier, mark 6" circle in center of 10" cake (use 6" pan as a guide). Cover area outside of circle and sides of 6", 7" and 10" layers with tip 2 cornelli lace.

Pipe swirled shell top borders—tip 16 on 6" and circle marked on top of 10", tip 17 on 7" and 10", tip 19 on 14".

Edge bases with zigzag puff borders—tip 17 on 6" and both 10" cakes, tip 19 on 14". Make puffs 1 1/2" wide on 6" and 10" bases and 2" wide on 14". Add rosettes between each puff. Edge puffs with tip 14 zigzags in contrasting shade. Position roses and trim large with tip 352 leaves, small with tip 349 leaves.

Position cakes on stand at reception. Add ornament.



Captivation

Dramatic webs of chocolate add impact to tempting, tantalizing cheesecakes. Elegantly enhanced with modeling candy roses and chocolate leaves. Serves 52.

Accessories you'll need:
- 6, 9" Springform Pans
- Floating Tier Stand
- 14 oz. Candy Melts™ —Light or Dark Cocoa (2 bags), White (4 bags)
- Decorator's Brush

Chocolate Swirl Cheesecake

The following recipes are for two 6" layers and one 9" layer and 6" layer. You will need two 6" pans and one 9" pan. A 6 x 3" round pan can be substituted for springform. Cakes must be chilled overnight before removing from pan. Cakes keep well in refrigerator, well covered, for up to one week. Do not freeze.

Crust:
- 3 1/2 cups crumbs
- 3/4 cup sugar
- 1 stick melted butter

Wrap outside of springform pans with aluminum foil. Butter only the inside of pan. Press crust mixture into the bottom of greased pan to form a firm crust; set aside. Use 1/2 to 3/4 cup of crumbs in 6" pans, 1 cup in 9". Store remaining crumbs in a plastic bag at room temperature.

Cake:
Makes two 6" cakes
- 1 3/4 lbs. cream cheese, at room temperature
- 2/3 cup sugar
- 4 eggs
- 14 ozs. white Candy Melts, coarsely chopped
- 1 tsp. vanilla
- 1 1/3 cups whipping cream

Makes one 9" and one 6" cake—
- 2 1/2 lbs. cream cheese, at room temperature
- 1 cup sugar
- 6 eggs
- 20 ozs. white Candy Melts, coarsely chopped
- 2 Tbsps. vanilla
- 2 cups whipping cream

Place cream cheese and sugar in mixing bowl. Using electric mixer, cream mixture until smooth. Add eggs, one at a time, while mixing.

Melt White Candy Melts according to directions on bag. Cool 7-10 minutes.* Add cooled candy, vanilla and whipping cream to cream cheese mixture. Blend well. Pour batter into prepared pans.

For chocolate swirl mixture:
- 1/4 cup cheese mixture
- 10 wafers of Light or Dark Cocoa Candy Melts, melted

Mix candy and cheese mixture. Spoon into an uncut disposable decorating bag. If mixture thickens, heat in microwave on high at 30 second intervals until in liquid form. Snip end off bag and, starting in center, pipe 4 circles (about 1" apart) into batter. Working from outer edge, run a spatula straight through circles to center. Divide 6" into 6ths, 9" into 8ths.

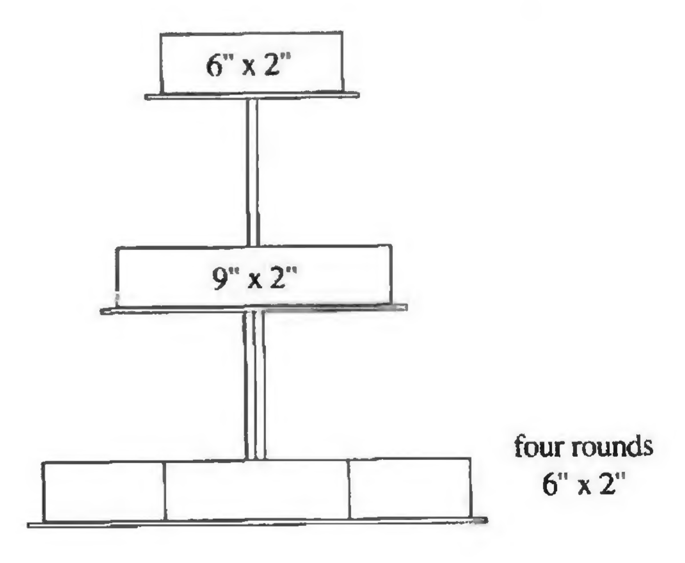
* It is important that candy be cooled, but still liquid. If too hot, candy will get lumpy when added to batter.

To Bake:
Place each aluminum foil-wrapped pan into a large ovenproof pan or dish. Pour hot water into large pan until it reaches 1/2" up sides of pans. Bake in center of a preheated 300° oven for about 1 3/4 to 2 hours. To test for doneness, gently shake the pan. The top of cake should move as one solid piece. There should be no soupy movement in center. Cake will set completely when refrigerated. Remove from oven to cool. Refrigerate overnight or for 12 hours.

To Unmold:
Place pan with cake over a hot burner for about 15-20 seconds to loosen crust from bottom. Run a straight edge spatula around edge of pan. Release spring on 9" and remove ring. Place cake circle on top of cake or 6" pan and invert. Remove bottom of 9" or 6" pan. If difficult to remove, place over heat briefly. Invert onto serving plate. Refrigerate until ready to serve.

To Decorate:
Make 110 candy leaves. Prepare 1 recipe of Modeling Candy Clay, see page 94. Make 12 roses.

At reception, wrap gold cord around Floating Tier Stand and position plates. Add cheesecakes.



II

Stacked Tiers

Five stunning designs feature layer upon layer of bridal cake. This assembly method presents stable-looking, architecturally interesting cakes.

See page [illegible] for assembly instructions.

Shown on page 13

Round and hexagon tiers are draped with shell-motion ruffles and trellised in lattice. Shimmery doves flutter in oval windows. Serves 249.

Accessories you'll need:
- 4-Pc. Hexagon Pan Set (12", 15" used)
- 7" Round Pans
- 18" Half Round Pan
- Tips 3, 6, 67, 68, 70, 112
- Oval Cookie Cutter Set
- 4 mm. Pearl Beading (approximately 14 yds.)
- Iridescent Doves (12 needed)
- Cake Dividing Set
- Dowel Rods
- Ornament: *Allure*

Prepare cakes for stacked construction. Using Cake Dividing Set, dot mark 7" sides into 6ths, 18" into 12ths. Mark sides of 12" hexagon in half. Use 2 1/4" x 3 1/2" oval cutter to imprint ovals on 15" hexagon.

General decorating note about pearl beading: We recommend working with long lengths and cutting after beads encircle decoration or border. Pearls should be positioned before icing crusts.

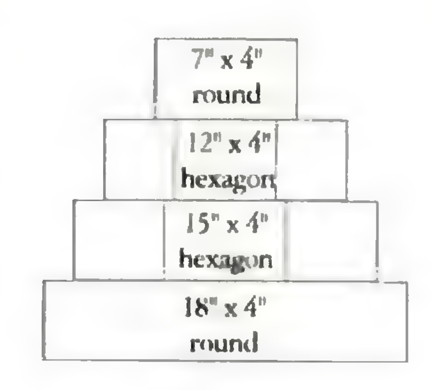
On 7", pipe tip 67 shell-motion garlands and top border. Add tip 3 drop strings. Edge base with tip 68 double row of ruffles. Add pearls.

To pipe Latticework Ruffle Garlands on 12" sides: Cover garlands with tip 6 zigzags, then overpipe zigzags. On top of zigzags, pipe tip 68 ruffles. Add tip 3 latticework strings. Add pearls. Edge 12" top with tip 68 shell-motion and base with tip 70 double ruffles.

Cover sides of 15" with tip 3 latticework. Pipe shell-motion ruffles around oval openings with tip 67, on top, corners and base with tip 68. Add pearls. Attach doves with dots of icing.

Edge top of 18" with tip 112 shell-motion ruffles. Overpipe with tip 68 shell-motion. Edge base of 18" with tip 112 ruffle border. Pipe tip 3 string around top of ruffle, then position a string of pearl beading. Pipe tip 70 double ruffle shell-motion garlands. Add pearls. Trim with 3 drop strings.

At reception, position ornament. Remove pearls before serving cake.



A crown of rounds presides so elegantly on the stately square. Zigzag garlands and dotted swiss ruffles enhance with their presence. Serves 174 if one of the 6" cakes is saved. If 8" is saved, serves 156.

Accessories you'll need:
- 6, 8" Round Pans
- 16" Square Pans
- Tips 2, 16, 17, 20, 127D
- Ivory Icing Color
- Cake Dividing Set
- Dowel Rods
- Ornament: *Masterpiece*

Prepare cakes for stacked construction.

To dowel rod: Push 16 rods into square, positioning four where each 6" tier will go. Push one dowel rod into each 6" where 8" will set.

Ice sides of 6" rounds in ivory or contrasting color of choice.

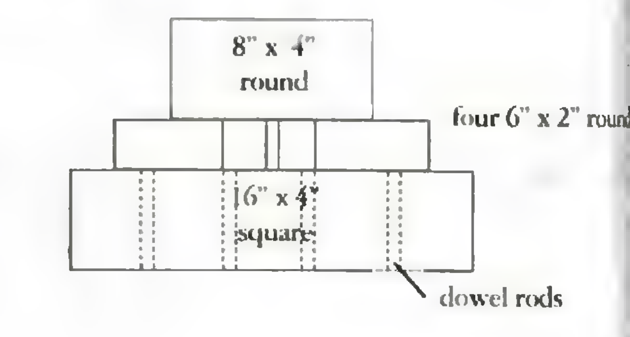
Edge 6" rounds with shell borders—tip 17 at tops, tip 20 at bases.

Using garland marker (included in cake dividing set), mark 2" garlands on square. Divide 8" round into 16ths.

To make ruffles stand stand away slightly, pipe tip 20 band of icing around bases. Then edge bases with tip 127D ruffles. Pipe tip 16 zigzag garlands. Trim garland points with four tip 2 dots.

Edge 8" round and square tops with tip 17 shell borders. Randomly trim sides of 6" cakes and ruffles with tip 2 dots.

At reception, position ornament.



Synchronized Strings

Elaborate stringwork conducts itself so beautifully. Duets and trios play together with impressive precision. Striking shell borders and zigzag garlands give a stunning performance. Serves 116.

Accessories you'll need:
- 6, 10, 14" Round Pans
- Tips 4, 14, 16, 19, 32
- Ivory Icing Color
- Dowel Rods
- Cake Dividing Set
- Ornament: *Together Forever Musical*
- Fresh flowers

Prepare tiers for stacked construction.

Using Cake Dividing Set, dot mark top of 6" into 4ths, sides of 10" and 14" into 8ths. Connect marks on 6" top and 10" sides with tip 16 zigzag garlands. Trim garlands with tip 4 drop strings—single on top, triple on sides.

Pipe four tip 19 shells (tails meet in center) inside 6" top garlands. Add tip 19 star in center.

Edge 6" top with tip 19 upright shells (approximately 1 1/2" long). Connect shells with tip 4 triple overlapping drop strings. Trim with tip 16 stars.

At marks on 14", pipe tip 32 upright shells (approximately 2" long). Between shells, add tip 4 double drop strings. Between all garlands, add tip 4 rows of dots.

Add tip 16 shell borders to remaining cake tops. Edge bases of 6" and 10" with tip 32 shell borders.

Mark 1 1/2" above base of 14" tier. Pipe tip 32 upright shells. Add tip 4 overlapping drop strings. Trim with tip 16 stars. Edge shells with tip 14 zigzags.

At reception, position ornament and arrange flowers around cake.

6" x 4"

10" x 4"

14" x 4"

Lilting Harmony

Making beautiful music together...duet of little hearts atop a ruffly, rose-strewned sheet. Using our ready-made roses makes decorating an effortless feat! Serves 108.

Accessories you'll need:
- Mini Tier Heart Pan Set
- 12" x 18" Sheet Pans
- Tips 16, 17, 86 (right-handed), 87 & 88 (left-handed)
- Willow Green Icing Color
- Ready-Made Icing Roses—3 doz. small, 1 doz. medium, 17 (2 pkgs.) large
- Dowel Rods
- Petite Song Birds (4 needed), Musical Trio
- Ornament: *Natural Beauty*

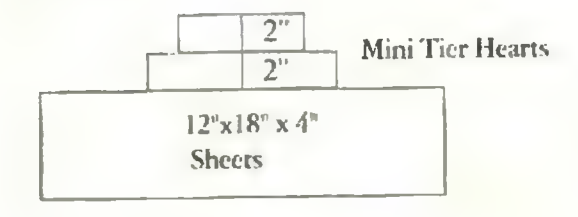
Prepare cakes for stacked construction 7 1/2", 9" hearts, 2-layer sheet.

Edge heart cakes with tip 16 shell borders. Pipe tip 86 or 87 ruffle around base of largest heart.

With toothpick, mark long sides of sheet into 4ths, remaining sides into 3rds. Edge top of sheet with tip 86 or 87 shell-motion border. At base of sheet, pipe tip 17 shell border. Connect guide marks on sides with tip 86 or 87 ruffle garlands. In the center of each garland, pipe tip 17 "5-petal" shell flowers. Trim points of garlands with tip 16 fleur-de-lis.

Attach roses to top and sides of cakes. Trim with tip 352 leaves.

At reception, position Natural Beauty, Petite Song Birds and Musicial Trio. Serves 108.



Oval Tapestry

Intricate, yet effortless to do, panels of cornelli are enhanced with graceful scroll molding. Bold floral ornamentation adds great drama. Serves 114.

Accessories you'll need:
- Oval Pan Set (smallest and two largest pans)
- Tips 2, 3, 16, 18, 20, 129, 190
- Burgundy, Golden Yellow Icing Colors
- 9-pc. Pattern Press Set
- Small Green Artificial Leaves
- Tuk-N-Ruffle, Fanci-Foil Wrap
- Dowel Rods
- Ornament: *Rose Garden*

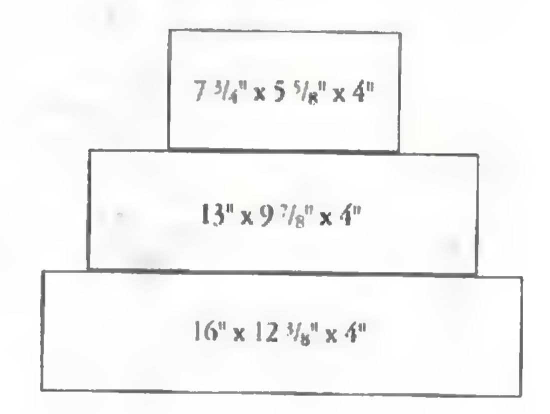
Prepare 2-layer cakes for stacked construction.

Make 92 drop flowers—62 with tip 190 (dark shade), 30 with tip 129 (lighter shade). Add tip 3 dot centers.

Using pattern presses, imprint pairs of scrolls, 1" apart, on top and bottom tiers; oval designs, 3/4" apart, on sides of center cake. Cover area inside designs with tip 2 cornelli lace. Edge panels with tip 16 scrolls.

Add swirled and reverse shell top borders—tip 16 on top oval, tip 18 on center, tip 20 on bottom tier. Pipe shell borders at bases—tip 18 on top tier, tip 20 on remaining cakes.

Position artificial leaves and drop flowers on sides. At reception, position ornament.



III Center Pillar Tiers

So easy to assemble with a central pillar holding all tiers. Choose from five eye-catching designs.

See page 88 for assembly instructions

Fascination

Shown on page 21

Using our quality filigree trims provides impressive results in no time. Pretty one-squeeze rosettes quickly add pizazz. Serves 137.

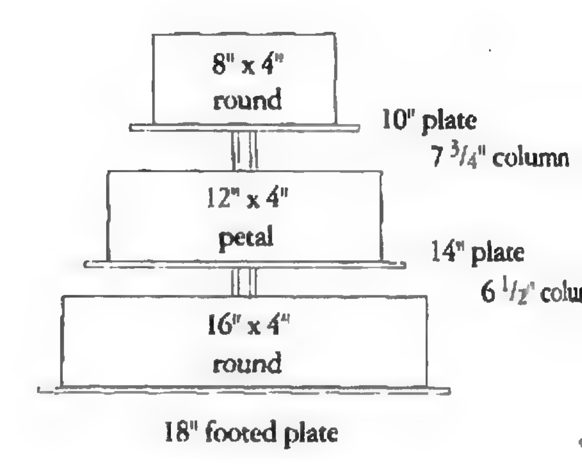
Accessories you'll need:
- 8, 16" Round Pans
- 12" Petal Pans
- Tips 3, 16, 17, 22, 104, 349, 352
- Kelly Green, Willow Green Icing Colors
- Tall Tier Stand Set—10, 14, 18" Plates, 6 1/2, 7 3/4" Columns, Top Cap Nut, Bottom Column Bolt, Cake Corer Tube
- Filigree Swirls (16 needed), Curved Triangles and Scrolls (8 of each needed)
- Scrolls (8 needed)
- Cake Dividing Set
- Ornament: *Timeless*
- Fresh Flowers

Prepare 2- layer cakes for center-core construction. Position 6 1/2" column in 16" cake. Using Cake Dividing Set divide sides of 8" into 8ths, 16" into 16ths. Using tip 16 on 8", tip 17 on 16", pipe zigzag garlands. Overpipe zigzags and add tip 3 drop strings. Edge column with tip 3 beads.

Position Curved Triangles on sides of 12" petal. Edge top and fill triangles with tip 17 rosettes. Trim with tip 349 leaves.

Edge 8" top with tip 17 shells with tip 104 flutes. Edge bases (except 8", it will be decorated after assembling) with tip 22 shell borders.

At reception, position petal on column. Cover top with plastic wrap and add flowers. Position 7 3/4" column and anchor 10" plate with column cap nut. Position 8" cake and edge base with tip 22 shell border. Add ornament. Push Swirls into 8", Contours into 16". Trim garlands with rosettes—tip 16 on 8", tip 17 on 16". Trim rosettes with tip 352 leaves.



Tying The Knot

Graceful ribbon garlands dance around towering tiers. A field of silk or fresh flowers peeks out from the space in between. All veiled in illusion. Serves 272.

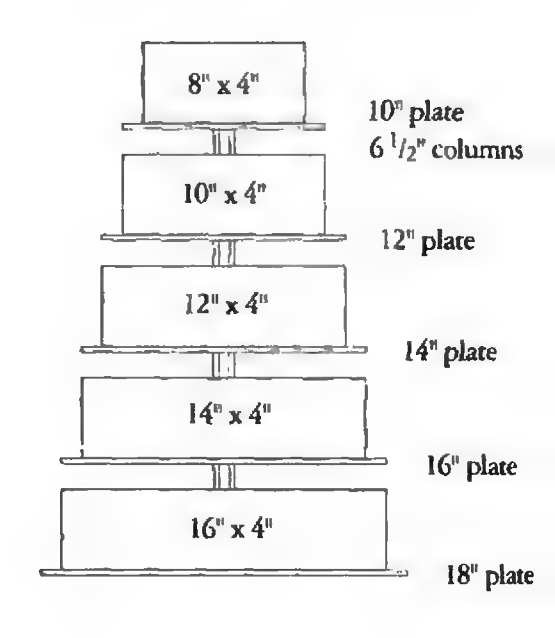
Accessories you'll need:
- 8, 10, 12, 14, 16" Round Pans
- Tips 8, 12, 103, 104
- Tall Tier Stand Set—10, 12, 14, 16, 18" Plates, four 6 1/2" Columns, Top Cap Nut, Bottom Column Bolt, Cake Corer Tube
- Cake Dividing Set
- Dowel Rod
- Ornament: *Beautiful*
- 4 ft. by 8 ft. tulle veiling, fresh or silk flower garlands (can be made by florist), polystyrene 8" x 4" round for mock cake

To make tulle veil: Glue a large puff of crumpled tissue paper to a dowel rod. At reception, push dowel rod into mock* cake, then drape with tulle.
*(*Note: To hold veil securely, we suggest a mock 8" cake be used. If servings are needed or 10" is too large for bride to save, make an extra 6" or 8" round.)*

Prepare round cakes for center core construction. Position column in 16". Using Cake Dividing Set, divide 8" and 10" into 10ths, 12", 14" and 16" into 12ths.

Swag measurements: 1" from top to point, dropped to depth of 2 1/2" for the first swag. Overpipe with two more swags. Add ribbon bows and streamers. Pipe swags and bows on 8" and 10" with tip 103; 12", 14" and 16" with tip 104.
Edge tops with tip 8 bead borders; bases (on all except 8" mock cake—it will be done after assembling) with tip 12 bulb borders.

At reception, position flower gårland on 16" top. Repeat procedure for each tier. (Hint: Cover tops of cakes with waxed paper to keep flowers away from icing.) Push dowel rod into back of mock 8" cake. Anchor 10" plate with column cap nut and position mock cake. Pipe tip 12 bulb border. Drape veil over dowel rod. Add flower spray (optional) and ornament.



Hearts Go-Round

Cascading sweet peas, frilly double ruffle garlands, open-heart designs all combine to create an absolute vision. Serves 184.

Accessories you'll need:
- 6", 9", 12" Round Pans
- 9" Heart Pans
- Tips 3 , 16, 18, 21, 86 or 87, 102, 103, 352
- Pink, Leaf Green Icing Colors
- Tall Tier Stand—8", 12" (5 of this size), 14" Plates, one 6 1/2", two 7 3/4" Columns, 4-Arm Base Stand, Top Cap Nut, Cake Corer
- 15-pc. Decorator Pattern Press Set
- Cake Dividing Set
- 4" Filigree Heart (4 Frames needed)
- Ornament: *Crowning Glory*

Make 630 sweet peas in light and dark shades—80 with tip 102, 550 with tip 103.

Prepare 2-layer rounds for center-core construction. Ice 2-layer hearts on cake boards cut to fit atop 12" round plates.

Using Cake Dividing Set, dot mark sides of rounds into 4ths. Allow 1" space (for cascade). On 9" and 12", divide remaining space in half. Pipe tip 86 zigzag-motion double ruffle garlands.

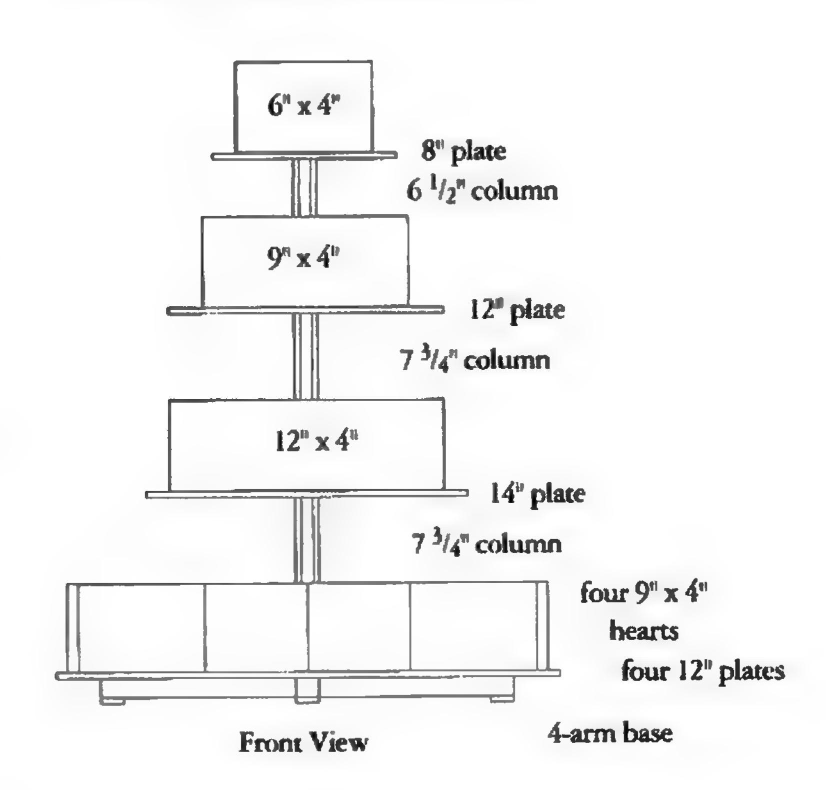
On 9" and 12" rounds, with heart pattern press, imprint 4 hearts in the middle of 9" and close to center of 12".

Between hearts on 12", add side-by-side scrolls with "S" scroll pattern press. Using tip 16, edge hearts with shells and pipe scrolls.

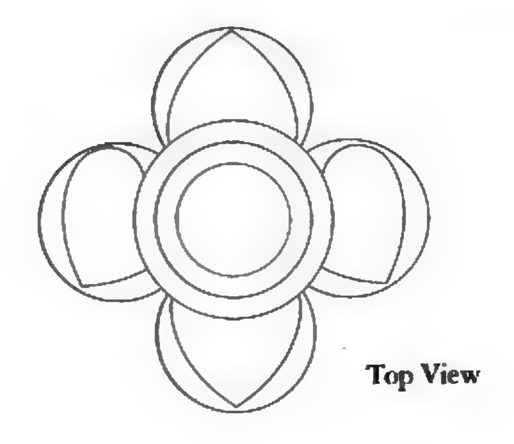
Edge tops of rounds with tip 18 reverse shell borders. Edge bases of 9" and 12" (6" will be added after assembling cakes at reception) with tip 21 swirled shell borders, trimmed with tip 16 color-contrasting zigzags. Edge top of hearts with tip 18 swirled shells. Pipe tip 86 zigzag-motion ruffles around sides. Between shells and ruffles, add tip 3 beads in contrasting color. Edge bases with tip 86 zigzag-motion double ruffle borders. Attach filigree hearts to cake tops.

Place sweet peas on all tops and sides. Trim with tip 352 leaves.

At reception, bolt 7 3/4" column section to 4-arm base stand. Place heart cakes on 4-arm base stand and position 12" round. Add 7 3/4" column and edge center around column with tip 16 shells. Add 9" cake and repeat procedure using 6 1/2" column. Bolt 8 in. plate to column. Position 6" cake and add base border. Add ornament. Cut from top down; then cut hearts.



Front View


Top View

Flower Basket

Woven togetherness. Precise basketweave, zigzag garlands and rope borders bloom with emphatic, romantic charm. Serves 195.

Accessories you'll need:
- 8, 10, 12, 16" Round Pans
- Tips 14, 17, 47
- Tall Tier Stand Set—10, 12, 18" plates, two 6 1/2" and one 7 3/4" columns, Cap Nut, Column Bolt, Cake Corer Tube
- Dowel Rods
- Cake Dividing Set
- Flower Spikes
- Ornament: *Sweethearts*
- Artificial flowers, ribbons

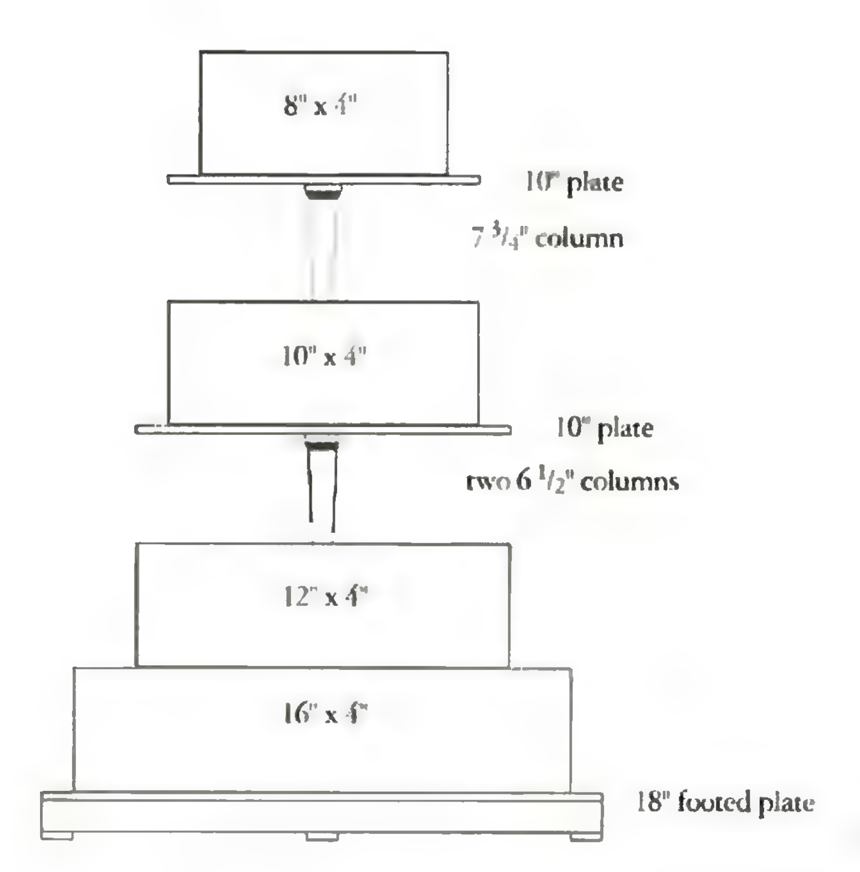
For mini-bouquets on cake: Glue ribbon bows to flower spikes. Fill with stems.

Prepare all cakes for center core construction. Dowel rod 16" cake for stacked construction. Position two 6 1/2" columns in stacked cakes. Using cake dividing set, dot mark sides of 8" into 8ths, 10" into 10ths, 12" into 4ths and 16" into 16ths. On all sides, except 12", mark garlands 1" from top, 2" deep. Within each 4th section on 12", mark 1" deep side garlands then drop down 2" for center garlands.

Cover area between garlands and bases with tip 47 smooth and ribbed stripe basketweave. Pipe tip 14 zigzag garlands around basketweave.

Using tip 17, edge tops with shell borders, bases (except 8", it will be added after assembly) with rope borders.

At reception, add 10" tier and 7 3/4" column section. Anchor 10" plate with column cap nut and position 8" cake. Edge base with tip 17 rope border. (Hint: Cover tops of cakes with waxed paper to keep flowers away from icing.) Push flower spikes into cake tops. Secure draped ribbons at base with toothpicks. Add ornament.



Seventh Heaven

Designed to coordinate with our Sweet Symphony Musical, this towering tribute to love is lavished with wild roses, delicate stringwork and bold borders. Serves 201.

Accessories you'll need:
- 7, 8, 10, 14" Round Pans
- Tips 2, 3, 96, 102, 103, 352
- Flower Nail #7
- Ivory, Kelly Green Icing Colors
- Tall Tier Stand— five 12" and one 16" plates, two 7 3/4" columns, Cap Nut, Column Bolt, 4-Arm Base Stand, Cake Corer Tube
- 6" Round Separator Plate
- Dowel Rods
- Cake Dividing Set
- Flower Formers
- Four 10" Ruffle Boards™
- 10" & 14" Cake Circles
- Ornament: *Sweet Symphony Musical*

Make 120 wild roses— 48 with tip 102, 72 with tip 103. Add tip 2 dot centers. Place on Flower Formers to dry.

Ice 7", 10", 14" and four 8" (on Ruffle Boards) 2-layer cakes smooth. Prepare 7" and 10" tiers for stacked construction, 14" for center core construction. If using Sweet Symphony Musical, position 6" separator plate atop 7" cake. Using Cake Dividing Set, divide 7, 8 and 10" cakes into 8ths; 14" into 6ths. On 14", divide space into two 3" wide garlands and 1 1/2" wide intervals for stringwork.

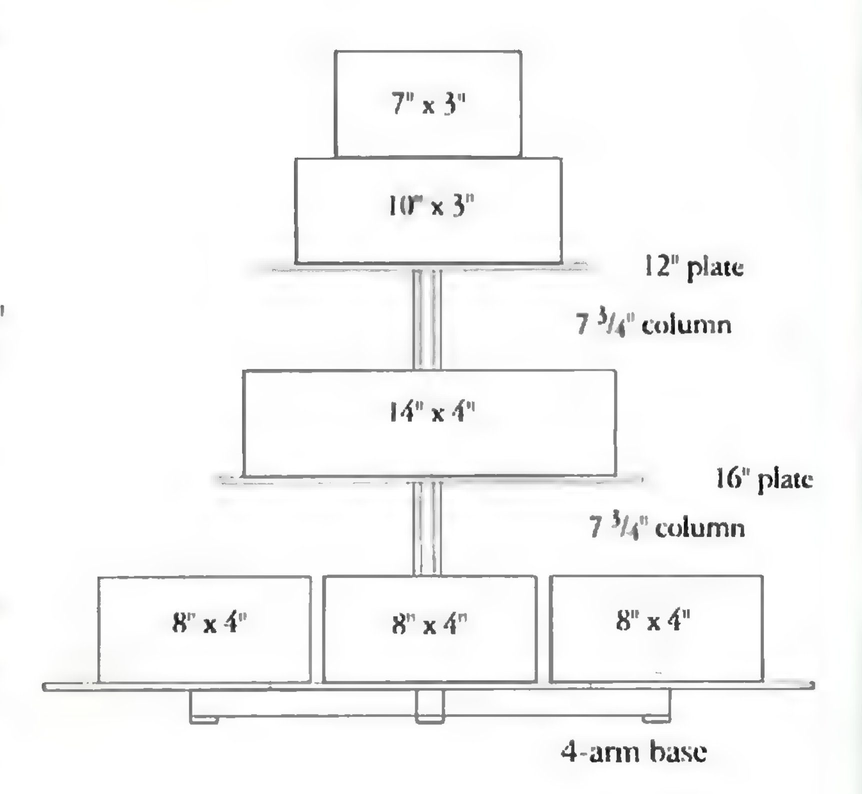
Pipe tip 96 zigzag garlands on 8" (alternating spaces), 10" and 14". Pipe tip 3 drop strings double, triple and quadruple on sides. Ontops of 8" and 14" cakes, pipe tip 96 zigzag arches where flowers are shown.

Using tip 96, pipe shell borders on tops, swirled shells at base of 7", swirled shells alternated with basic shells at bases of 8" and 14" cakes.

Note: the base border on 10 in. tier must be added at reception after securing top plate with cap nut.

Edge column in 14" cake with tip 96 shells. Arrange flowers on tops (zigzag arches will be covered). Trim with tip 352 leaves.

At reception, bolt 7 3/4" column to 4-arm base. Place 16" plate with 14" cake on column in 4-arm base. Add 7 3/4" column to 14" cake. Secure 12" plate to column with cap nut. Position stacked tiers and edge base. Position 8" cakes on 4-arm base stand. Position Sweet Symphony.



IV Push-In Pillars

Five designs feature this elegant way to separate tiers. Wilton's variety of pillars creates many styles of cakes.

See page 88 for assembly instructions.

Endless Love

Shown on page 31

Graduated scallops punctuate. Intricate sotas lacework elaborates. Unique pillar and stacked construction accentuates. Serves 382.

Accessories you'll need:
- 7, 10, 12, 14" Round Pans
- 1, 2, 2B, 4, 5,
- 9, 12" (one each), 14" (2 needed), Baker's Best Plates, 9" (2 sets) Baker's Best Pillars
- Dowel Rods
- Crystal-Look Bases (5 needed)*
- Cake Dividing Set
- Ornament: *First Waltz*
- Fresh flowers

*Crystal-look bases (inverted) make excellent containers for floral arrangements.

Ice 2-layer cakes and prepare for pillar and stacked construction. Note diagram for position of dowel rods. Using Cake Dividing Set, dot mark 7" into 8ths, 10" into 10ths, 12" and 14" into 12ths. Using garland marker, mark garlands on sides. The center front and back garlands on top tier and 14" base tier drop down 2", the rest are 1 1/2". All garlands on 10" are 1 1/2" deep. Garlands on 12" and 14" side cake graduate down side—mark first 1 1/2" deep, then increase each by a 1/4". Also mark where plates will rest on 14" side cakes.

Cover tops and sides with tip 1 sotas lacework.

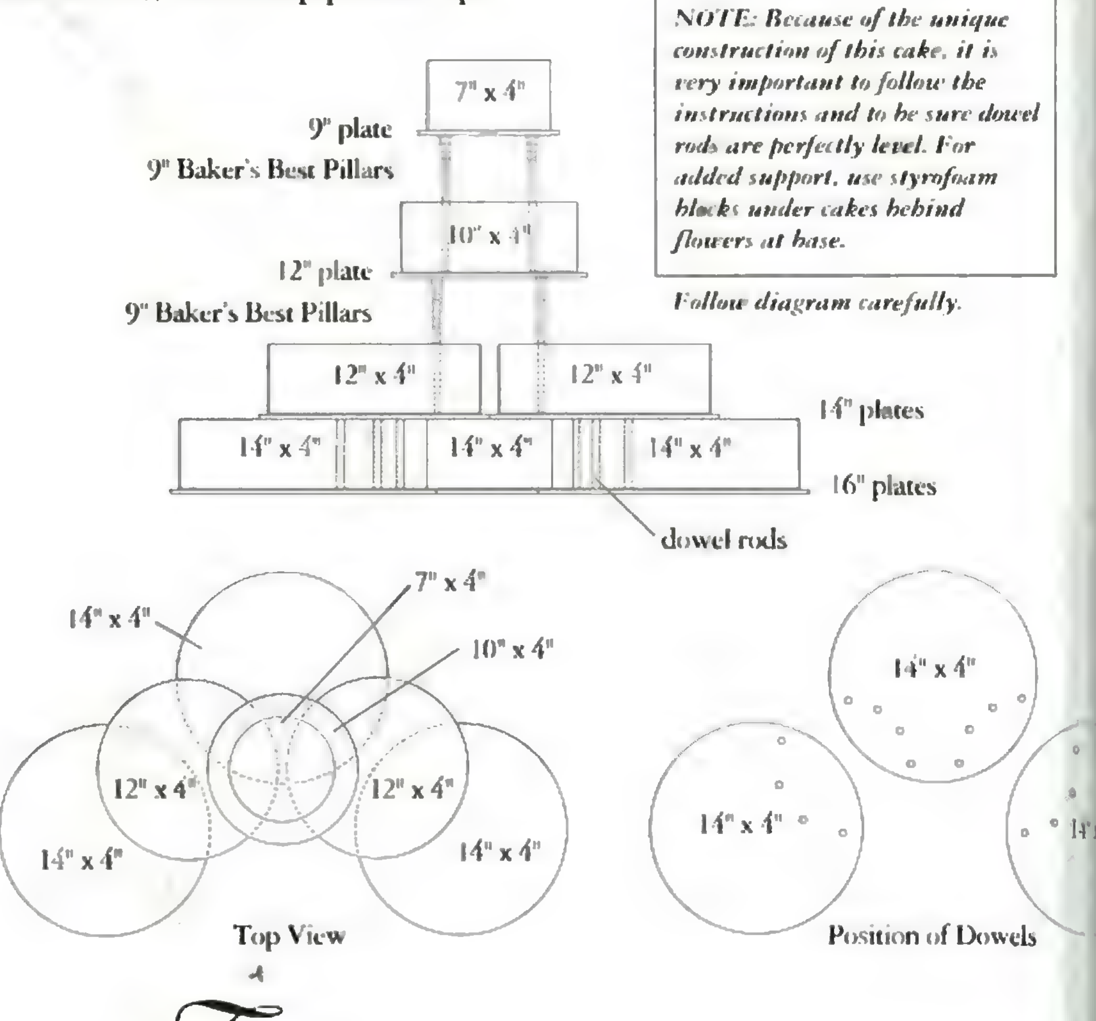
For garlands: Connect marks with tip 5 drop string guidelines. Cover with tip 5 zigzags. Trim with tip 2 double drop strings and dots.

To pipe bevel-look sotas borders at bases, edge bases with tip 5 string (this will support overpiped decorations), then overpipe with tip 2B smooth ribbon stripe. Cover ribbon with tip 1 sotas. Edge both sides of ribbon with tip 4 beads.

At reception, position 14" cakes, stack 12" tiers, place 10" on pillars. Add flowers. Assemble top tier on pillar and position ornament.

NOTE: Because of the unique construction of this cake, it is very important to follow the instructions and to be sure dowel rods are perfectly level. For added support, use styrofoam blocks under cakes behind flowers at base.

Follow diagram carefully.



Tara

Rows and rows of ruffles lavish the sides of classic round tiers. So simple, yet so striking! Serves 243.

Accessories you'll need:
- 6, 10, 14" Rounds
- Half 18" Round Pans
- Tips 5, 21, 127
- 8, 12" Crystal-Clear Cake Divider Set Plates, 9" Twist Legs
- Dowel Rods
- Crystal-Look Ornament Bases (2 needed)*
- Ornament: *Everlasting*
- Fresh flowers

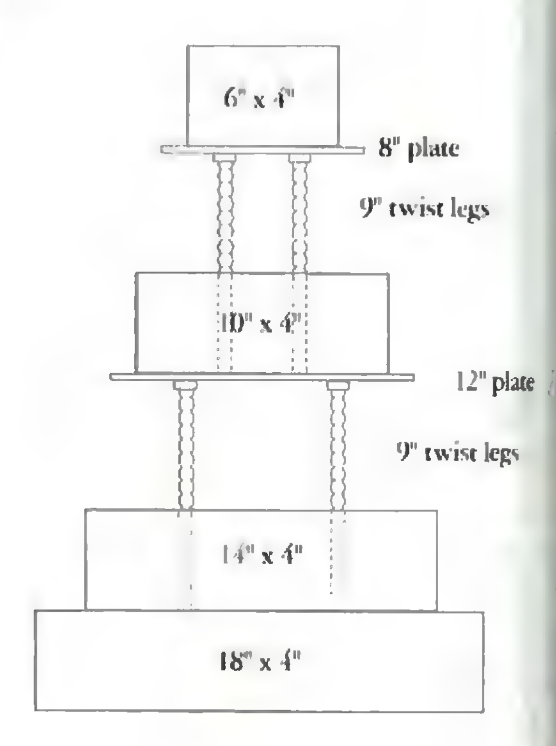
*Crystal-look bases (inverted) make excellent containers for floral arrangements.

Ice 2-layer cakes smooth and prepare them for stacked and push-in pillar construction.

Edge bases with tip 21 shell borders. Working from the bottom up on each tier, pipe rows of tip 127D ruffles on sides—1 on 6", 2 on 10", 3 on 14" and 4 on 18".

Edge tops and ruffles with tip 5 bead borders.

At reception, if adding fresh flowers, cover 10" and 14" tops with waxed paper to keep flowers out of icing. Position flowers as tiers are assembled on twist legs. Add ornament.



Wedding Bands

Scrolls, garlands and double bands, outlined in pearls, look simply grand. For easy-to-follow guidelines, mark with a cookie cutter. Serves 226.

Accessories you'll need:
- Petal Pan Set—9, 12, 15" pans are used
- 18" Half Round Pans
- Tips 124, 126, 501, 502, 504
- Pink Icing Color
- Cake Dividing Set
- Round Cookie Cutter Set
- 10" & 12" Round Separator Plates
- 7" & 9" Spiked Pillars
- Dowel Rods
- Pearl Beading—6 mm. (approximately 15 yds.)
- Pearl Leaves Tier Top
- Pearl Leaf Puff
- Ornament: *Opulence*

Prepare 2-layer petals for push-in pillar and round for stacked construction.

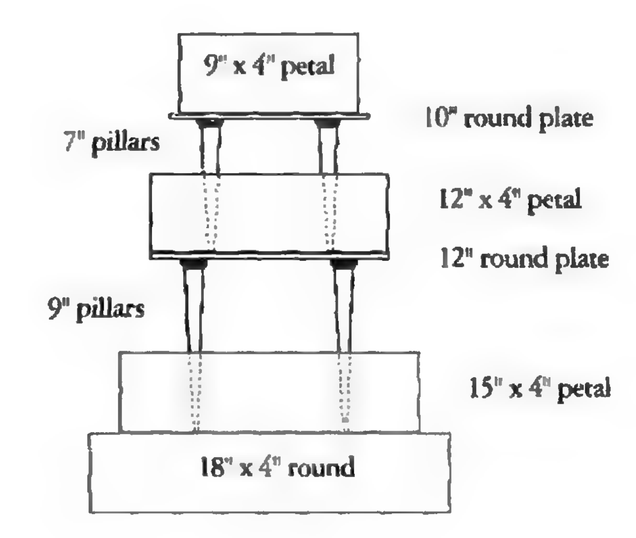
Using 2 1/2 " round cookie cutter, imprint circle guidelines on side of 15" petal. Using cake dividing set, dot mark 18" round into 8ths. Mark garlands to the following depths—1 3/4" on top tier, 2 1/4" on 12" and 2 1/2" on round. Pipe ruffle garlands using tip 124 on 9", tip 126 on 12" and 18". Edge garlands with C-motion scrolls—tip 502 on 9", tip 504 on 12" and 18". Position pearls.

Outline double bands on 15" with tip 501 shells. Add pearls (use a continuous strand on each pair of bands).

Edge tops of petals with tip 501 zigzag C-scrolls. Position pearls. Pipe tip 501 shell border on top of 18".

Add tip 504 C-motion shells, back-to-back, between each curve at base of 15". Edge all bases with tip 504 shell borders.

At reception, place 12" and 9" tiers atop pillars. Add "puff", tier tops and ornament. Remove pearls before cutting.



Mirror Formality

Alternating rows of sweet peas create an intriguing slanted view. Translucent piping gel "dew drops" are a sight to see. Serves 158.

Accessories you'll need:
- 6, 8, 12, 14" Round Pans
- Tips 2, 6, 103
- Crystal-Look 9" Separator Plate, 7" Spiked Pillars
- Piping Gel
- Dowel Rods
- Pearl Tier Top (1 needed)
- Lacy Mini Bouquets (2 needed)
- Flower Spikes (2 needed)
- Ornament: *Garden Delight*

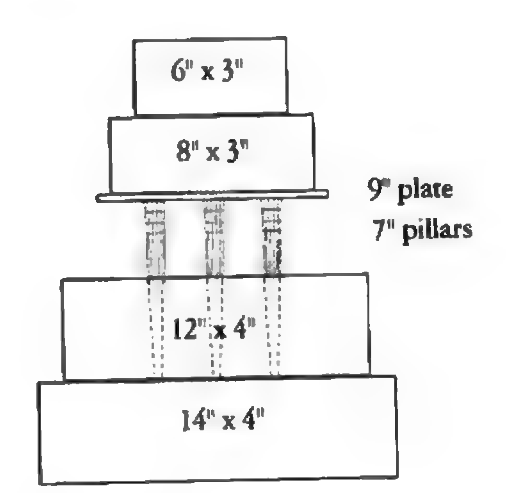
Optional: Glue wires of Lacy Mini Bouquets into flower spikes.

Prepare rounds for pillar and stacked construction.

With a toothpick, mark alternating diagonal lines on sides of each tier. How to: Mark half points on opposite sides of each tier. Cut strips of waxed paper, the height and half the circumference of each tier. Example: Our pattern measured 4" x 22 1/2" for 14" cake. With a straight edge, draw a line to opposite corners and cut along line. Gently place against cake and mark.

Edge tops with tip 6 bead borders. Cover side lines and edge bases with tip 103 sweet pea borders. Pipe tip 2 piping gel dots randomly on sides.

At reception, assemble tiers on pillars. Add tier top and push in mini bouquets. Position ornament.



All That Glitters

Gala and glamorous. Tastefully tailored icing bands are set aglow with shimmery metallic ribbons and lustrous strands of pearls. Serves 172.

Accessories you'll need:
- 8, 10, 12, 14" Round Pans
- Tips 2B, 3, 789
- Crystal-Clear Divider Set—10, 12, 14" Plates, 7½" Crystal Twist Legs (3 sets needed)
- Pearl Beading—4 mm. (3 pkgs.), 6 mm. (1 pkg.)
- Floral Puff Accents (4 needed)
- Cake Dividing Set
- Ornament: *Magical Gold*
- 14 yds of ¼" wide metallic ribbon

Prepare 2-layer cakes for push-in pillar construction.

On 10" and 14", pipe a band of icing around each base with tip 789. Place 4 mm. pearls around tops, bases and edge of icing bands. Add 3 rows of ribbon to icing bands, approximately ½" apart.

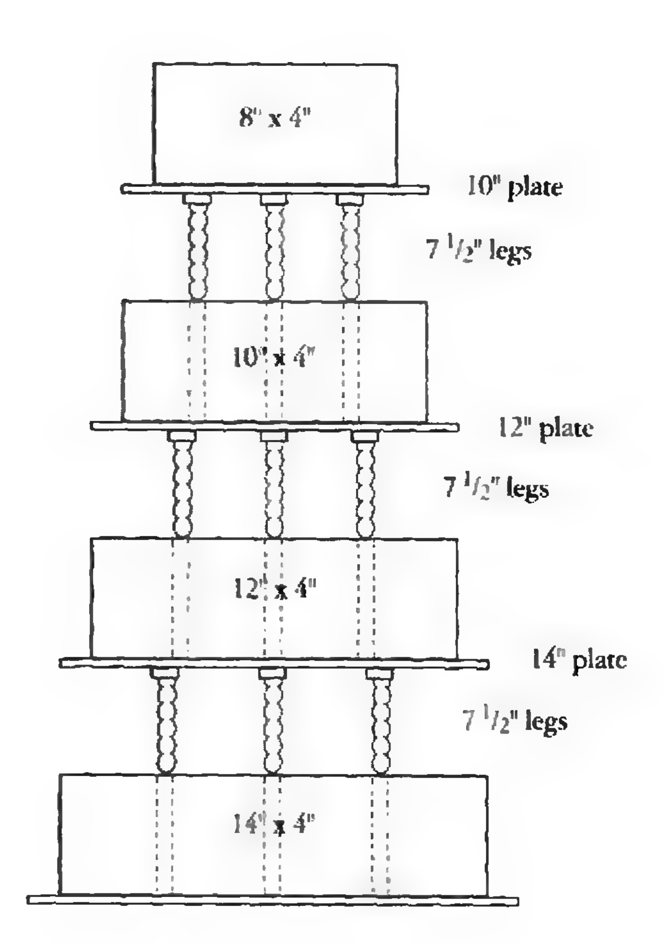
Position pearl beading around remaining tiers—4 mm. at tops, 6 mm. at bases.

Using Cake Dividing Set, divide 8" sides into 8ths, alternating marks from top to base. Connect marks with tip 2B ribbon "zigzag" (curving points at top). Trim edge with gold ribbon.

Moving counterclockwise, pipe diagonal band around 12" with tip 2B. Trim band with 4 mm. pearls and strips of ribbon.

Tie ribbons onto Floral Puffs.

At reception, push tiers onto legs. Add floral puffs to tops and sides. Position ornament. Remove pearls before cutting.



V

Plate & Pillar

This classic method offers elegance and stability. Combined with stairways and fountains, the grandest cakes of all can be created. Ten beautiful design ideas.

See page 90 for assembly instructions

Flora Vision

Shown on page 41

Lavished with perky, pretty flounces. Dainty drop flowers in two of bride's choice of colors stand out alone and in masses. Serves 100.

Accessories you'll need:

- Oval Pan Set (note sizes on diagram)
- Tips 2, 4, 6, 18, 127, 129, 224, 349, 352
- Teal, Creamy Peach Icing Colors
- 11 1/2" x 8 1/2" Oval Separator Plates (2 needed)
- 5" Corinthian Pillars
- Cake Dividing Set
- Dowel Rods
- Blossom Tier Top
- Ornament: *Masterpiece*

Make 360 drop flowers—160 (80 of each color) with tip 129, 200 (100 of each color) with tip 224. Add tip 2 dot centers.

Prepare 2-layer ovals for stacked and pillar construction. Using garland marker (included in Cake Dividing Set), dot mark top and center tiers, 1" from top, at 2 1/2" wide intervals. Mark base tier, 1" from top, 3" wide garlands.

Connect marks with tip 4 drop strings. On base tier, pipe drop string guideline.

Edge tops and around separator plate with tip 6 bulb borders. Edge bases with tip 18 shells (to make ruffles stand away). Pipe tip 127 ruffle borders at bases.

Cover garland guidelines on base tier with tip 127 ruffles. Edge ruffles with tip 4 bead borders. Add flowers to tops and sides. Hint: Use a tweezer to position flowers under ruffle garland. Trim flowers with tip 349 and 352 leaves.

At reception: Assemble stacked tiers on pillars. Add tier top and ornament.

16" x 12 3/8" x 4"

Wreathed in roses and alit with doves. Ready-made trims make this a design that busy decorators will love. Serves 124.

Accessories you'll need:

- 9, 12, 15" Heart Pans
- Tips 3, 16, 17, 20, 67
- Moss Green Icing Color
- 11" Heart Separator Plates
- 5" Grecian Pillars
- Ready-Made Icing Roses—36 each of small and medium, 27 large*
- Cake Dividing Set
- Dowel Rods
- Round Cookie Cutter Set
- Small Doves (12 needed)
- Ornament: *I Do*

* If you prefer, make 99 red roses—36 with tip 102, 36 with tip 103 and 27 with tip 104 on flower nail no. 7.

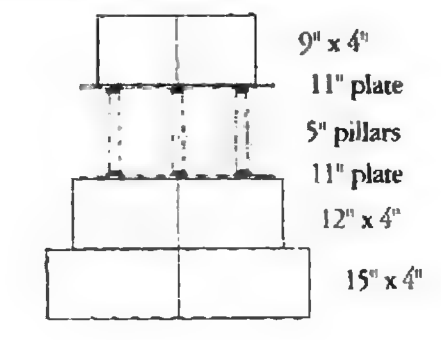
Ice and prepare 2-layer cakes for stacked and pillar construction. Using 3 1/2" round cutter, imprint sides with approximately half of cutter to mark garlands and scallops on sides. Cover marks with tip 16 e-motion.

Pipe tip 3 dots inside garlands, scallops and top of 15". Edge plate atop 12" with tip 16 scallops. Note: If separator plate and edge of 12" heart are very close, eliminate scallops and just add top shell border.

Edge 12" heart base with tip 20 shell border. Pipe tip 17 shell borders on cake tops.

Position doves on 12" sides. Form heart-shaped rose wreath (use pillars as a guideline) on plate; attach with dots of icing. Edge bases of top and bottom tiers with roses. Trim roses with tip 67 leaves.

At reception, position top tier on pillars. Add ornament.



Rondure

A romantic rotunda is the perfect place for two to rendezvous. Latticework trellises are entwined in vines and lavished with pastel drop flowers. Serves 181.

Accessories you'll need:
- Sports Ball Pan Set*
- 8, 12, 16" Round Pans
- Tips 3, 16, 17, 19, 46, 65, 224, 225
- Ivory, Creamy Peach, Violet, Pink, Moss Green Icing Color
- 10" Round Separator Plates
- Expandable Pillars
- Dowel Rods
- Cake Dividing Set
- Ornament: *Delicate Joy*

Make 390 drop flowers using 3 shades (we mixed ours with ivory for an antique look)—65 of each color with tips 224 and 225. Add tip 3 dot centers.

Prepare cakes for stacked and pillar construction. Using cake dividing set, mark 8" into 8ths, 16" into 12ths. Connect marks with zigzag garlands—tip 16 on 8", tip 19 on 16".

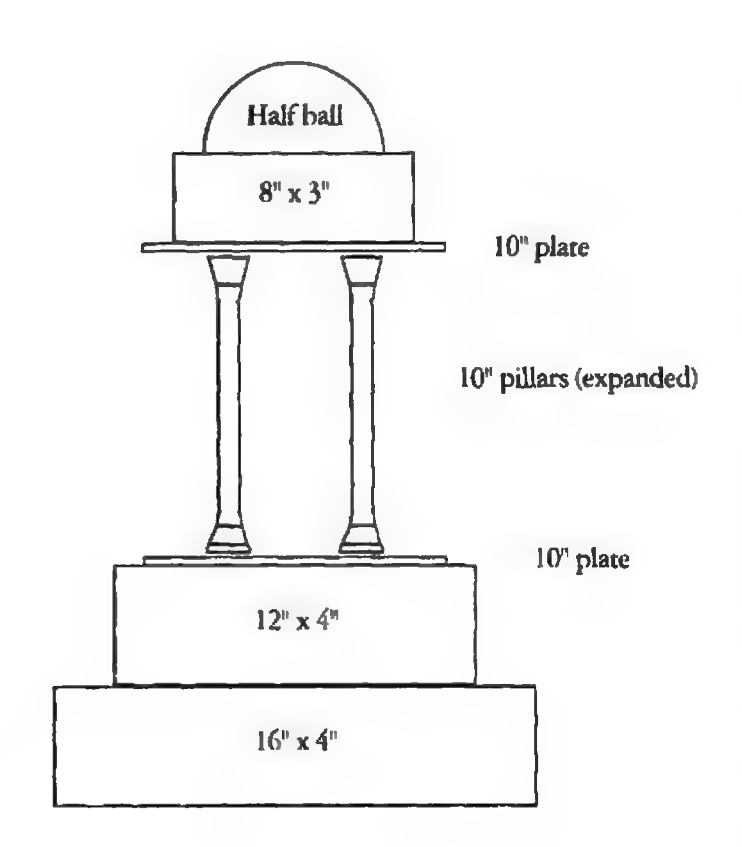
Mark half ball 2 1/2" above base. Pipe tip 46 ribbed latticework on sides of ball and 12" cakes. Edge lattice at top of ball with tip 46 ribbed stripe. Edge base of ball with tip 17 e-motion border.

Edge separator plate with tip 16 e-motion. Pipe tip 17 rosette border on top of 16". Add swirled shell borders—use tip 17 at top and base of 12", tip 19 at bases of 8" and 16" (enlarge the shell that meets each point of the top garlands). Edge base border with tip 17 zigzag puffs.

Cover top of ball and sides of all tiers with drop flowers. Add tip 3 vines to flowers on trellis. Trim with tip 65 leaves.

At reception, position ornament on separator plate. Pipe tip 3 vines on pillars (royal icing works best). Attach flowers with dots of icing and trim with tip 65 leaves. Position top tiers on pillars and ornament.

* Ball only is saved, 8" is served.



Fairest Of Them All

Simply spectacular! Ruffles, scrolls and delicate openwork hearts look so outstanding. A unique mix of borders coordinate beautifully. Serves 166.

Accessories you'll need:
- 6" Square Pans
- 9 x 13", 12 x 18" Sheet Pans
- Tips 3, 16, 17, 18, 29, 104, 125
- 7" Square Separator Plates (2 needed)
- 5" Square Filigree Pillars
- 15 pc. Decorator Pattern Press Set
- Dowel Rods
- Lacy Hearts (4 needed)
- Ornament: *Dreams Come True*
- Silk flowers

Prepare 2-layer cakes for stacked and pillar construction.

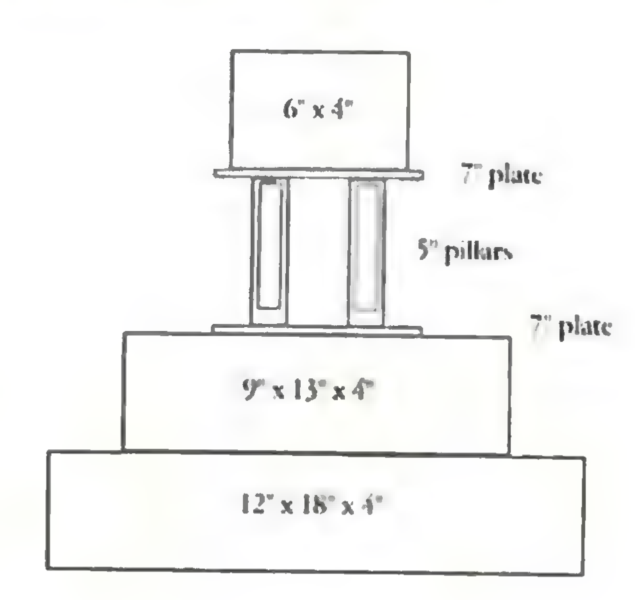
Center Lacy Hearts on sides of 9 x 13" tier. Use 2" wide C-scrolls pattern press to mark sides of square and top sheet cake.

On scroll marks, pipe tip 104 ruffles. Edge with tip 16 C-scrolls. Trim hearts with tip 3 bead borders.

Edge square at top and base with tip 104 ruffle border. Using tip 16, trim top ruffle with shells, base ruffle with rosettes.

Trim separator plate with tip 16 scallops. Edge top of sheets with shell border—tip 17 on 9 x 13", tip 18 on bottom sheet. Edge base of upper sheet with tip 18 rosettes. At base of bottom tier, pipe tip 17 shells so ruffles will stand away. Then pipe three rows of tip 125 ruffles. Trim edge of top ruffle with tip 16 shells.

At reception, position flowers. Place square on pillars. Add ornament.



Black Tie

The toast of the town! Sinuous strings of black add drama to ruffly graduated garlands. A slender ribbon ties it all together. Serves 184.

Accessories you'll need:

- 8, 12" Round Pans
- 16" Square Pans
- Tips 3, 16, 17, 20, 103, 124, 127, 224
- Black Icing Color
- 9" Crystal-Look Separator Plates, 7" Pillars
- Cake Dividing Set
- Dowel Rods
- Loving Traditions Champagne Glasses
- Ornament: *Exuberance*
- 2 1/2 yds. of 1/8" wide ribbon, 1 yd. of 1/2" wide lace, silk flower stems, champagne

Make 24 tip 224 drop flowers with tip 3 dot centers.

Prepare rounds and square for pillar and stacked construction. Using cake dividing set, dot mark 8" round into 10ths, 12" into 14ths. As you mark, drop down a 1/2" for graduated effect. Alternate the angle on each tier.

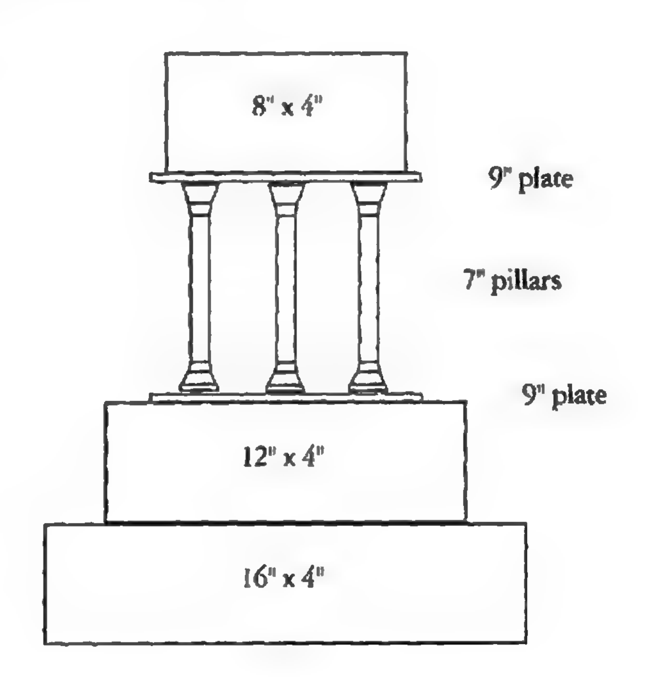
Connect garland with tip 3 drop string guidelines. Overpipe with tip 103 ruffles. Edge garlands with tip 16 shells. Add tip 3 drop strings.

Add shell borders to rounds—tops with tip 17, bases with tip 20.

Edge top and base of square with tip 124 ruffles at top (double row) and tip 127 at base. Trim edges with tip 16 shells.

Add drop flowers. Position ribbon around square. Attach bow with dots of icing. Attach lace, ribbon and flowers to glasses with florist wire.

At reception, fill glasses with champagne and position on separator plate. Add flower sprays and ribbon bow. Position top tier on pillars. Add ornament.



LMN

Monogrammed Magnificence

Spectacular stairways connect a towering tiered trio, dazzling duet and a stunning solo. Precise strings play together so beautifully on composed ruffle garlands. Serves 250.

Accessories you'll need:
- 8, 12, 16" Round Pans
- 9, 12" Hexagon Pans
- Tips 3, 16, 18, 29, 21, 104, 224, 349
- Royal Blue, Moss Green Icing Colors
- 9" Round (2 needed), 10" Hexagon (2 needed) Separator Plates
- 5" (2 sets needed, 6 pillars are used), 7" (1 set) Grecian Pillars
- Six-column Tier Set
- Filigree Stairway Set
- Kolor-Flo Fountain
- Flower Holder Ring
- Floral Scroll Bases (2 needed)*
- Oval Cookie Cutter Set
- Cake Dividing Set
- Ornament: *Heirloom*
- Silk Flowers, ribbons

*Use Floral Scroll Bases inverted as vases for small arrangements.

Make 90 tip 224 drop flowers with tip 3 dot centers. Trim stairways with ribbon and flowers.

Prepare 2-layer cakes for pillar and stacked (12" hexagon atop 16" round and 9" hexagon atop 12" round). Also 8" round and 9" hexagon.

Follow this sequence for piping all ruffle & zigzag garlands—tip 104 ruffles, edged with tip 16 zigzag garlands, accented with tip 3 drop strings.

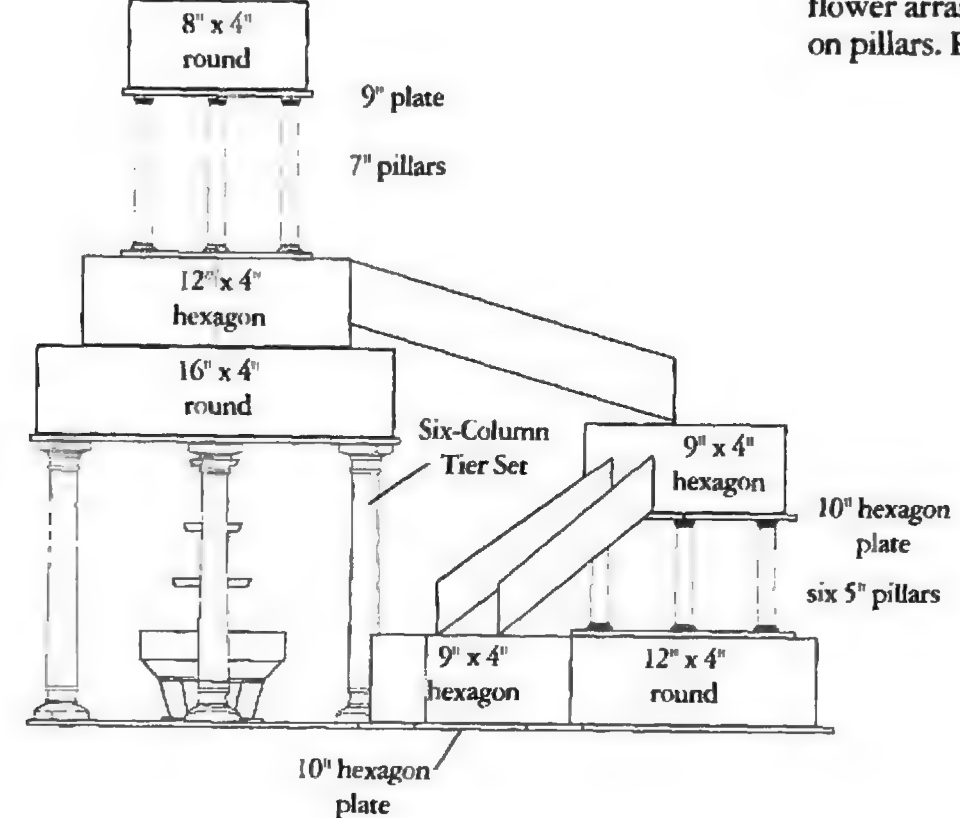
Using Cake Dividing Set, divide 8" sides into 12ths, 2" from top. Imprint two front divisions with 3 1/2" x 2 1/4" oval cutter, 1" from top. Edge oval with tip 16 zigzags. Trim with tip 3 beads. Write tip 3 initials. Connect remaining marks with ruffle & zigzag garlands.

Divide 12" round into 14ths, 16" into 16ths, 2" from the tops. Pipe ruffle & zigzag garlands.
Divide each side of hexagons into 3rds. On 12", mark depth of center garlands 1", side garlands 1 1/4" and 2 3/4" on corners. On 9", mark 1" deep center garlands, 1 1/4" on either side. Connect marks with ruffle & zigzag garlands.

Edge separator plates with tip 16 scallops. Pipe shell borders—tip 18 at tops, tip 21 at bases of 8" round, 9" & 12" hexagons; tip 19 at top and tip 21 at base of 16".

Trim all sides with drop flowers. Add tip 349 leaves. Glue or wire ribbon bows to stairways.

At reception, position fountain, flower holder ring and flowers. Position stacked tiers on pillars. Arrange side cakes together. Add flower arrangements. Position tiers on pillars. Push stairways into cakes.



Truly

Classic rounds flaunt attractive curves. Delicate filigree stairways bridge tiers beautifully. Flowers and fountain make it all flow together impressively. Serves 283.

Accessories you'll need:
- 7, 8, 10, 14" Round Pans
- Tips 2, 14, 16, 19, 21
- Round Separator Plates—8" (6 needed), 16" (2 needed)
- Square Filigree Pillars—3" (1 set needed), 5" (2 sets needed)
- 12" Lacy-Look Pillars (1 set needed)
- Filigree Stairways (4 needed)
- Curved Triangles (24 needed)
- Kolor-Flo Fountain
- Cake Dividing Set
- Dowel Rods
- Ruffle Boards™— one 16", two 12", two 10"
- Ornament: *Heart's Desire*
- Designer Bridesmaids and Groomsmen
- Silk flowers

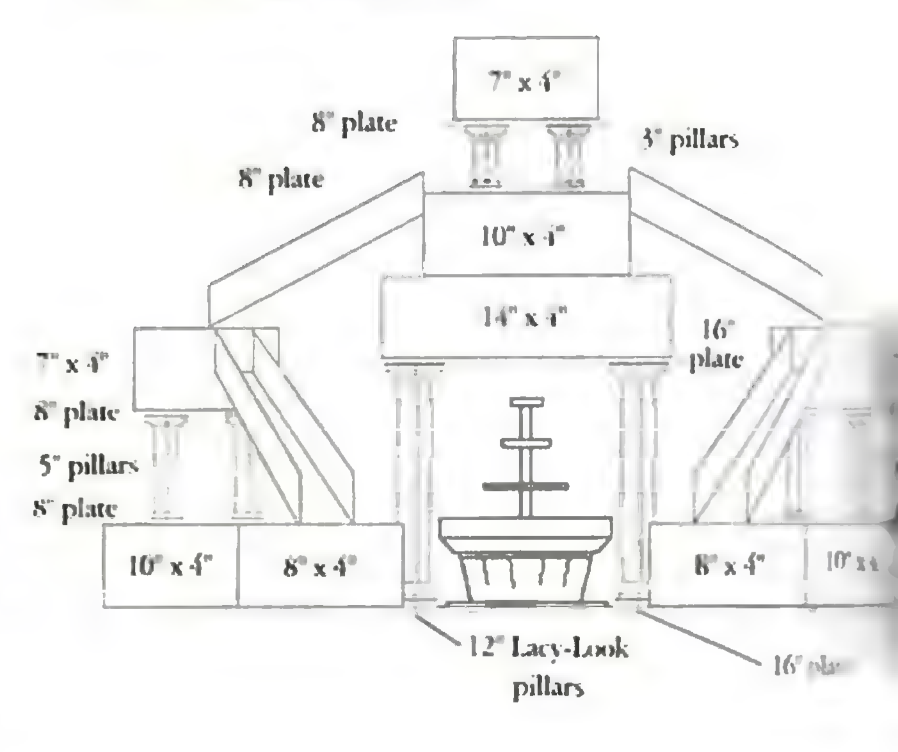
Prepare 2-layer cakes—three 7", two 8", three 10", one 14" for pillar and stacked (10" and 14") construction.

Using Cake Dividing Set, divide 10" and 14" cakes into 12ths. Connect marks with tip 14 strings (single on 10", double on 14"). Connect centers of garlands with a single string (alternate on 10", each one on 14"). Within these areas, pipe tip 2 cornelli lace. Trim points of strings with tip 14 stars. Position Curved Triangles on sides of 10" cakes. Trim separator plates on cake tops with tip 14 scallops. Pipe tip 16 top shell borders on 10" and 14" cakes.

Edge tops of 7" cakes with crown borders. On top tier, two size shells are alternated—pipe tip 19 large and tip 16 small. On side cakes, use tip 19 shell. Connect shells with tip 2 overlapping double drop strings. Pipe tip 14 star at base of crown border shells on 8" satellite cakes.

At bases, pipe tip 21 star borders. Outline each star with tip 2 string (optional on stacked 10").

At reception, position fountain (remove top cascade) and side cakes. Assemble tiers on pillars. Connect cakes with stairways. Arrange flowers. Position ornament.



Front View

Stardust

All will be awed by this extravagant arrangement. Shimmering stairways elevate the wedding couple to spectacular heights. Lustrous pearl beading adds enormous impact so effortlessly. Serves 365.

Accessories you'll need:
- 8" Round Pans
- 18" Half Round Pans
- 12" Square Pans
- 12" x 18" Sheet Pans
- Tips 1D, 2
- Four 9" & one 11" Crystal-Look Separator Plates
- 5" Crystal-Look Pillars (2 sets)
- Kolor-Flo Fountain
- Crystal-Look Bridge & Stairway Set
- Crystal-Look Bases (2 needed)
- Dowel Rods
- Pearl Beading*— 6 mm., 4 mm., approximately 5 pkgs. 6 mm., 1 pkg. 4 mm.
- Cake Dividing Set
- Flower Spikes (9 needed), Crystal-Look Bases** (2 needed)
- Ornament: *First Kiss Couple*
- Orchids, lemon leaves
- Plywood rectangle (33" x 45") base

* When decorating with pearl beading, for safety we advise using continuous strands. Remove before serving.

** Crystal-look bases (inverted) make excellent containers for small floral arrangements. Flower spikes are perfect for small bouquets.

We cut plywood base to fit finished cake—15" wide at ends, 33" across at circular areas. Use pan as a guide to cut circular sides.

Prepare 2-layer sheets and rounds for pillar construction and 1-layer half rounds. Position sheet and half rounds together on foil-covered plywood board. Dowel rod where 8" rounds and fountain will go. Position 9" separator plates for cakes, 11" plate for fountain.

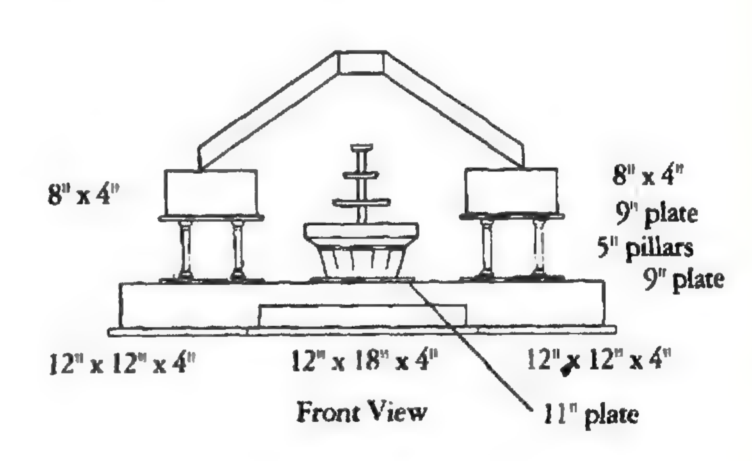
Edge tops of all cakes except half rounds and bases of all cakes with tip 1D smooth stripe bands.

Using Cake Dividing Set, divide 8" rounds into 10ths. From corners to half rounds, mark 2 1/2" wide garlands on sides of 30" cake. Connect marks with tip 2 double drop strings.

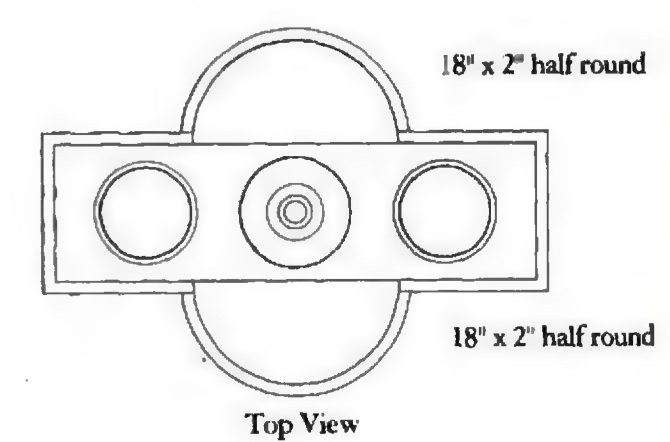
Write tip 2 names on half round. Attach pearl beading to bands and outline names. Be sure to position pearls before icing crusts.

Trim bands of icing with tip 2 "Queen Anne's Lace" dots.

At reception, position 8" rounds atop pillars. Place fountain atop center plate. Assemble stairways with platform and position atop 8" cakes. Add couple. Arrange flowers.



Front View



Top View

Essence

This exquisite presentation elevates center tiers to the height of perfection. Engaging side cakes command attention. Graceful garlands and bold borders are lavished with pearls. Serves 414.

Accessories you'll need:
- 8, 10, 12, 16" Round Pans
- Tips 4, 16, 32
- 11" Round Separator Plates
- 4 1/2" Arched Pillars
- Arched Tier Set
- Kolor Flo Fountain
- Pearl Beading—4 mm., (approximately 15 yds.), 6 mm. (approximately 20 yds.)
- Dowel Rods
- Cake Dividing Set
- Pearl Tier Top
- Ornament: *Sweethearts*
- Mini Bouquets (6 needed)
- Fresh flowers, ribbons, florist wire

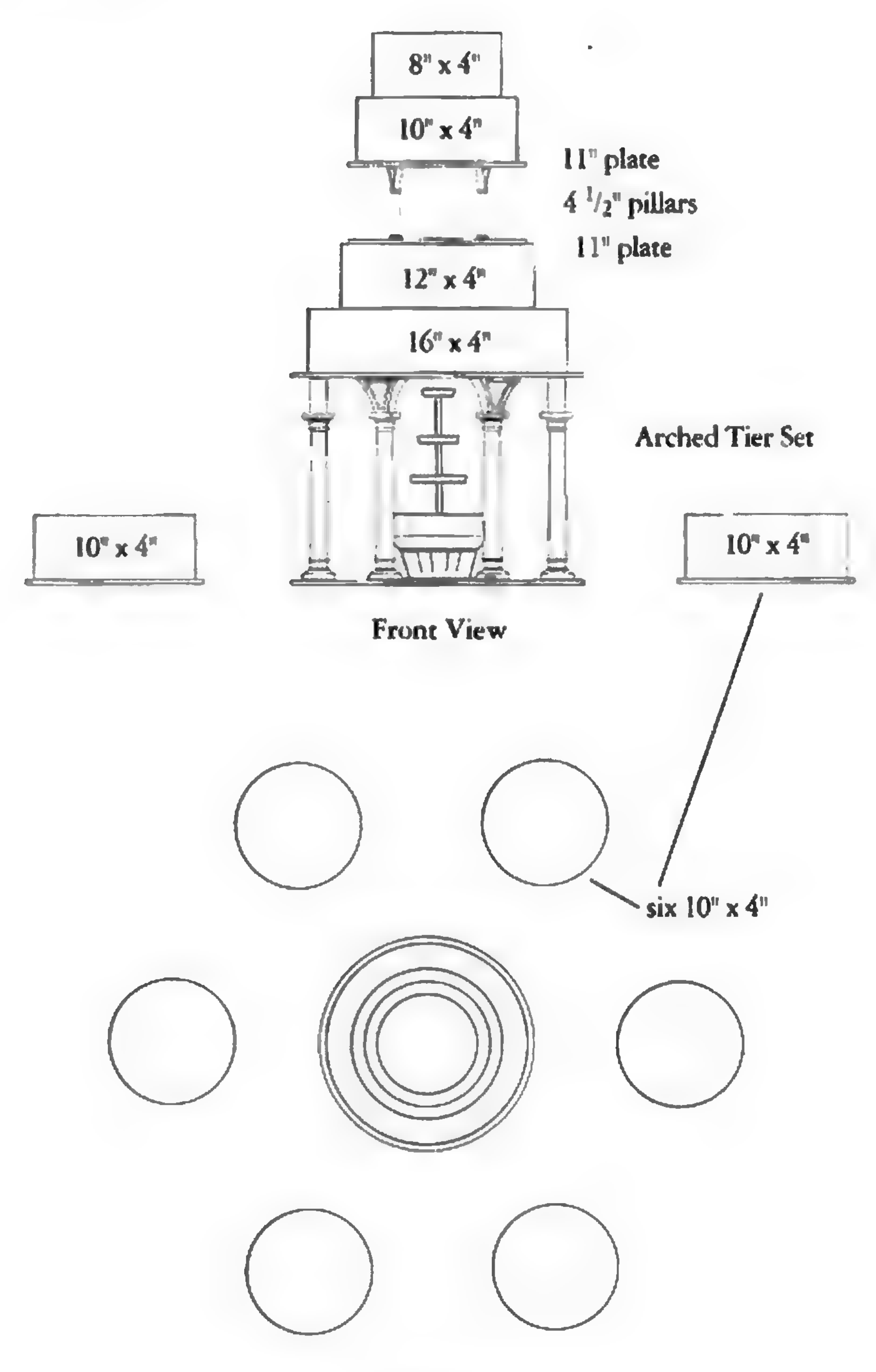
Prepare 2-layer cakes for stacked and pillar construction.

Position 3 rows of pearl beading around 10" and 16" sides, 1" from top or base.

Using Cake Dividing Set, mark 8" and 10" cakes into 8ths, 12" and 16" into 12ths. Connect marks with tip 16 zigzag garlands. Attach pearls to garlands, then trim with tip 4 drop strings.

Pipe tip 16 fleur-de-lis and rosettes on garlands. Edge cakes with shell borders—tip 16 on tops, tip 32 at bases. At base of 16" and side cakes, "zigzag" pearls around each shell at base. When starting point is reached, go around again creating a figure 8 effect.

At reception, position fountain on plate of arched pillar set. Arrange flowers around fountain. Wire ribbon streamers to pillars. Position stacked cakes on pillars and side cakes. Add tier top, mini bouquets and ornament.



Cascade

Lilies of the valley gently descend beneath roses, rosebuds and our soft flowing fountain. A graceful achievement, enhanced by impressive lattice columns and pearl sprays. Serves 156.

Accessories you'll need:

- 8, 12, 16 in Round Pans
- Tips 6, 12, 32, 80, 102, 104, 352
- Flower Nail No. 9
- Creamy Peach, Moss Green Icing Colors
- Decorator Preferred Plates: two each, 10 in., 14 in. and 18 in.
- Flower Spikes (2 pkgs. needed)
- Pearl Sprays (11 pkgs. needed)
- Lattice Columns: six individual 13 in.; one pkg. each: 3 in. and 5 in. needed
- Kolor-Flo Fountain
- Flower Holder Ring
- Blossom Tier Topper (2 needed)
- Meringue Powder
- Ornament: *Romantic Moments*
- 9 in. Peach Tulle Circles (12 needed)
- White Floral Tape
- Fresh flowers

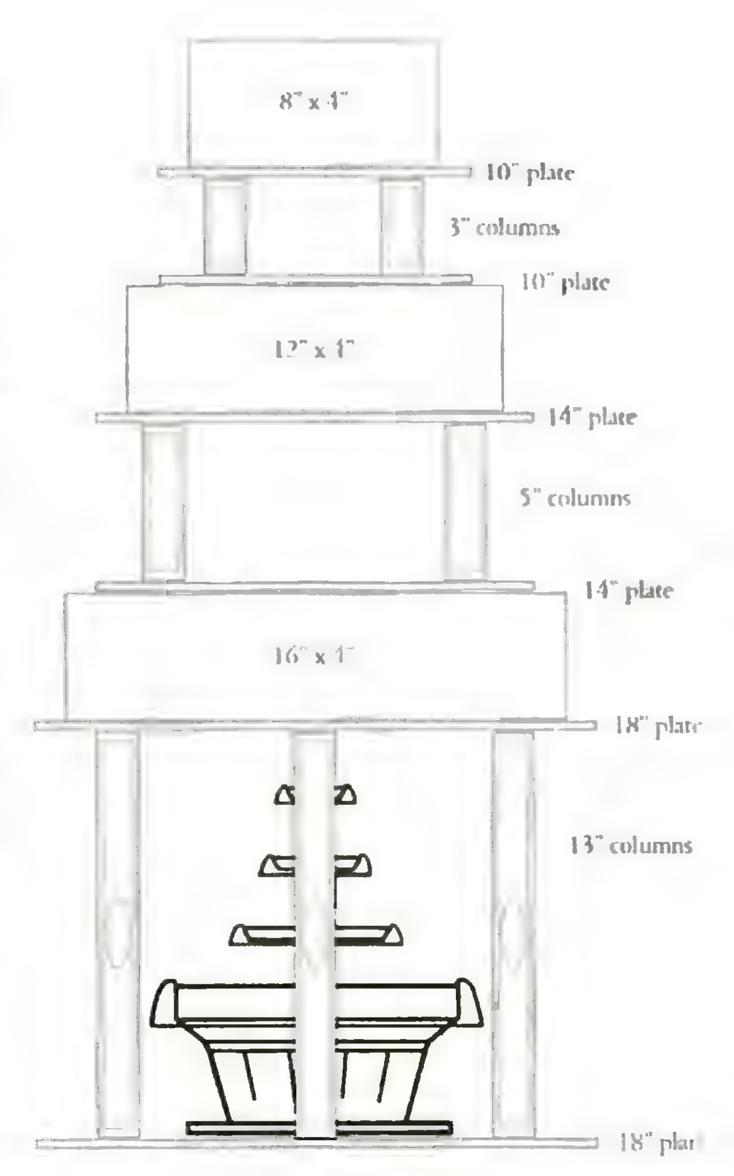
Using royal icing, make 116 roses: 24 tip 104 with tip 12 bases and 92 tip 102 roses with tip 6 bases. Make 100 tip 104 rosebuds. Make extras to allow for breakage and let dry.

Ice and prepare 2-layer cakes for pillar construction. Pipe tip 32 shell bottom borders on all tiers. Pipe tip 80 lilies of the valley on cake sides in buttercream: To make lilies of the valley, squeeze bag with light pressure, pulling away from cake side, with inner curve of tip facing you. Press out a curve of icing and continue squeezing until a tiny bell shape is formed. Stop pressure. Lightly touch tip and center of flower to cake side; lift away.

Position roses and rosebuds on top edge of cakes. Pipe tip 352 leaves. Insert flower spikes into cakes.

To make tulle pearl sprays: Cut 9 in. tulle circle in half. Gather tulle and position two pearl sprays in center; tape together with floral tape. Insert tulle pearl sprays into flower spikes.

At reception, position fountain and flower ring on 18 in. plate with 13 in. lattice columns. Position cakes and pillars; add tier toppers and ornament.



VI Smaller Scale Cakes

Designed for parties of 50 or less, this quartet of cakes will make a dazzling impression. If your party is larger, create an extra cake in a different flavor. Or simply add an extra tier one size larger.

Arbor Lights

Garden inspiration...gentle illumination. Drop flowers, shell columns and stringwork evoke botanical bliss, echoed in the delicately scrolled separator. Our candlelight stand adds a radiant finishing touch. Serves 38.

Accessories you'll need:
- 12 in. Petal Pan
- 6 in. Round Pan
- Tips 2, 3, 6, 22, 32, 224, 225, 349
- Pink, Moss Green Icing Colors
- Meringue Powder
- Dowel Rods
- Crystal Clear Cake Divider Set
- Plates, Two 8 in., One 14 in.
- Wire Lace Separator
- Candlelight Cake Stand
- Ornament: *Petite Heart of Fancy*
- Candles

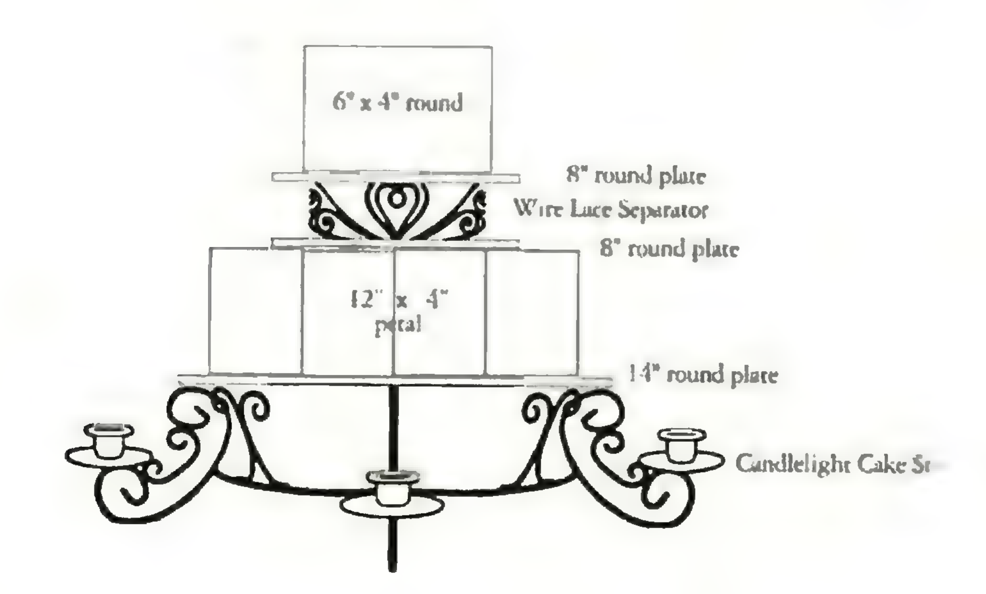
Make 250 drop flowers: 150 tip 224 and 100 tip 225. Add tip 2 dot centers. Make extras to allow for breakage and let dry.

Ice and prepare 2-layer cakes for stacked construction.

6 in. Round: Pipe tip 22 bottom shell border. Add tip 32 top crown border. Pipe tip 3 triple drop strings from every other crown shell point, alternating with tip 6 dots. Position flowers and add tip 349 leaves.

12 in. Petal: Pipe tip 22 upright shells 2 ¼ in. high at inside petal divisions. Pipe tip 32 upright shells the height of tier at center of each petal division. Pipe tip 3 double drop strings between petal divisions. Pipe tip 22 shell top border; add tip 22 star bottom border. Position 8 in. plate on top and pipe tip 3 bead border around plate. Position flowers, add tip 349 leaves.

At reception, position cake on Candlelight Stand and Lace Separator. Position ornament, fresh flowers and candles.



In Full Blossom

Tremendous roses emerge against a subtle gold backdrop. Petite floral clusters and draping garlands balance the look, taking these tiers to new heights of refinement. Serves 50.

Accessories you'll need:

- 10 in. Square Pan
- 6 in. Round Pan
- Tips 2, 2A, 125, 129, 224, 225, 349, 352; 5-Pc. Deep-Cut Stellar Star Set (502, 504, 506, 508)
- Golden Yellow, Willow Green Icing Colors
- 8 in.Round Separator Plate
- 7 in. Disposable Pillars with Rings (1 set)
- Cake Dividing Set
- Flower Nail No. 7
- Fanci-Foil Wrap
- Floral Base
- Ornament: *Any Anniversary Couple-Ivory*

Ice and prepare 2-layer cakes for push-in pillar construction.

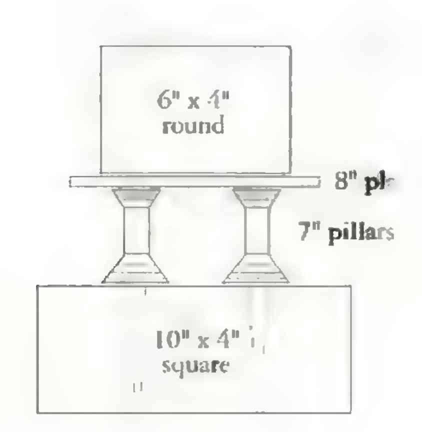
Using royal icing, make 24 large tip 125 roses with tip 2A bases. Make drop flowers: 80 tip 129, 90 tip 224, 80 tip 225. Add tip 2 dot centers. Let dry.

6 in. Round: Using Cake Dividing Set, divide cake into 6ths. Using tip 502, pipe top shell border; add an elongated shell at each division mark. Position drop flowers on elongated shell and add tip 349 leaves. Pipetip 506 bottom shell border. Add tip 2 zigzag scallop above each shell.

10 in. Square: Divide each side into thirds. Position a drop flower garland 2" deep in each section. Add tip 349 leaves. Pipe tip 2 double drop string above flower garland (approx. 3/4 in. and 1 in. deep). Add tip 2 scalloped zigzag below flower garland. Add tip 504 top shell border. Pipe tip 508 bottom shell border; position roses and add tip 352 leaves.

Ornament: Attach drop flowers to Floral Base with dots of icing. Add tip 349 leaves.

At reception, assemble tiers, position Floral Base and ornament.



Renaissance Heart

One spectacular cake, lavished with white-on-white scrolls, swags, wild roses and garlands. A singular heart which recalls an era rich in the promise of romance. Serves 48.

Accessories you'll need:
- 12 in. Heart Pan
- Tips 3, 16, 21, 103, 125, 126
- Stamens, Pearl White (1 pkg. needed)
- 15 Pc. Decorator Pattern Press Set
- Cake Board, Fanci-Foil Wrap
- Meringue Powder
- Flower Nail No. 9
- 9 Pc. Flower Formers Set
- 6 mm Pearl Beading (1 pkg. needed)
- Ornament: *Sweetness*

Using royal icing, make approximately thirty tip 103 Wild Roses with tip 3 dot centers. Add stamens, place in flower formers to dry.

Ice 2-layer cake and position on foil-covered board.

Starting at heart point, divide cake every 3 in., marking on cake side 2 in. up from bottom edge. Randomly imprint vine pattern press on cake above marked area; outline using tip 16. Pipe small tip 3 horizontal "c" motion in open spaces.

Pipe tip 21 bottom shell border. Pipe tip 126 swag garland between division marks, add tip 125 ruffled garland.

Edge with tip 3 beads. Position flowers at garland points and randomly on cake top.

At reception, position ornament. Position pearl beading around foil-cover cake board.

12" x 4"	heart

Ribbon Rapture

Multi dotted ribbons add a wonderful sense of motion to this stately fondant enrobed cake. Decorating is more convenient with our Ready-to-Use Rolled Fondant. Serves 39.

Accessories you'll need:
- 6 in., 10 in. Round Pans
- Tips 2, 3, 7, 102
- Flower Nail No. 9
- Ready-To-Use Rolled Fondant (3 pkgs. needed)
- Cake Dividing Set
- Dowel Rods
- Cake Boards, Fanci-Foil Wrap
- Ornament: *Love's Duet*

Using royal icing, make six tip 102 roses with tip 7 bases. Let dry. Thin royal icing and pipe tip 2 dots in 3 sizes, the largest measuring ⅛ in. diameter. Make extras to allow for breakage and let dry.

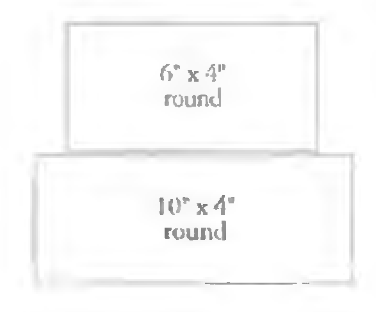
Make 18 bows, and extras to allow for breakage: Roll fondant ⅛" thick and cut into ribbon lengths 2" wide x 4" long. Fold ribbon lengths in half, pinch ends together and stand on edges. Allow to dry at least one day.

Prepare 2-layer cakes for rolled fondant and for stacked construction.

Using Cake Dividing Set, divide 10 in. tier into 6ths. Roll remaining fondant ⅛ in. thick and cut into ribbon lengths 2 in. wide and 21 in. long for 6 in. cake; 2 in. wide and 33 in. long for 10 in. cake. Position ribbon lengths on side of cakes, securing with dots of icing (position lengths on 10 in. tier in 6 sections, following division marks). Edge ribbon with tip 3 beads.

Using royal icing, pipe tip 3 beads on edge of bows, then attach dots to bows and ribbon. Position 3 bows at each division mark, add a rose to top, securing with dot of icing.

At reception, position ornament and fresh flowers.



Loving TRADITIONS

1. CAKE KNIFE & SERVER

Gleaming stainless with beautiful acrylic handles. Tied with sprays of flowers, ribbons and "pearls"

Cake Knife 120-A-704
Cake Server 120-A-705
2 Pc. Knife & Server Set 120-A-703

2-3. 2 PC. FLUTED GLASSES SET

Unique rosebud motif; trimmed with lace and ribbon. Spiral stem. 2 gla per set. Height: 8¾ in

2. Bride & Groom Set 120-A-708
3. Anniversary Set 120-A-707

4-5. 2 PC. TOASTING GLASSES SET

Unique lillies of the val design. Enhanced with sa ribbons. 2 glasses per set. Height: 4½ in

4. Bride & Groom Set 120-A-203
5. Anniversary Set 120-A-205

6. UNITY CANDLE

A meaningful part of the ceremony. Intricately de candle features ring-bea doves in a delicate pastel. Height: 9 in. Base: 2¾ i

120-A-710

7. PLUME PEN

A signature touch of rom

120-A-804

8. GUEST BOOK

An elegant keepsake eng with gold-leaf lettering. 6 in. x 8 ½ in. x 0 in.

120-A-800

9. BRIDE'S GARTER

Lacy satin band trimmed w ribbons and "pearls", featuring a generous use of lace. Wide elastic band fo comfort

Blue	120-A-402
Pink	120-A-40
White	120-A-40
Ivory	120-A-40
Black	120-A-405

10. RING BEARER'S PILLOWS

Elegant, shimmery satin hand- made pillows in tw popular shapes. Trimmed with delicate lace, ribbo and "pearls". Square pillows approx. 10½ in.

Lacy Square - White 120-A-106
Lacy Square - Ivory 120-A-107
Ribbon Heart - White 120-A-100
Ribbon Square - White 120-A-104

Designer Series by
Ellen Williams

FOREVERMORE
...ing Art Plas couple ...on a double-pleated ...which echoes the ...s rose motif. Graceful ...-look backdrop carries ...ing floral arch with ...l" loops.
...ght: 10 in.
...e 4 in. diameter
...ck Tux
...A-860
...te Tux/Black Trousers
...A-859

2. NEW BEGINNING
...twined "pearl" arch ...our glamorous Art Plas ...e amidst sprays of tulle ...te flowers and "pearl ...s add a light and airy ...above a base encircled ...a double ruffle and "pearl" ... An excellent value.
...ght: 10 in.
...e 4 x 6 in. oval
...ck Tux
...A-858

3. PERFECTION
...p fresh elegance ...autifully tailored bow ...gently ruffled European ...are all that is needed ...ing out the charm of our ... Plas couple.
...ght: 8 in.
...e 4 in. diameter
...ck Tux
...A-856

4. RIBBON DELIGHT
...ils of shimmering satin- ...ribbon unfurl at the ...and in a heart shape ...d our blissful Art Plas ... "Pearl"-trimmed satin ...s complete the sparkling ...
...ght: 10 in.
...e 4 in. diameter
...ck Tux
...A-932

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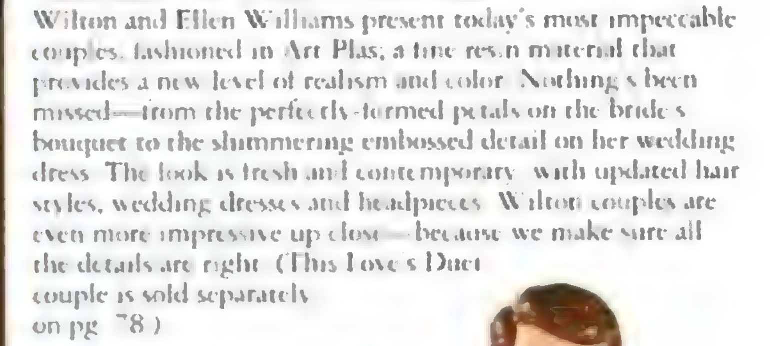
PERFECT IN EVERY DETAIL.
Wilton and Ellen Williams present today's most impeccable couples, fashioned in Art Plas, a fine resin material that provides a new level of realism and color. Nothing's been missed—from the perfectly-formed petals on the bride's bouquet to the shimmering embossed detail on her wedding dress. The look is fresh and contemporary with updated hair styles, wedding dresses and headpieces. Wilton couples are even more impressive up close—because we make sure all the details are right. (This Love's Duet couple is sold separately on pg. 78.)

3.

4.

Cake Ornaments

A NEW, NATURAL LOOK
Wilton ornaments, sculpted of remarkable Art Plas, capture the bridal couple with a breathtaking range of motion and expression. Every feature is beautifully defined from the sweeping dress shapes to the exquisite floral detail. Couples are posed and styled the way brides and grooms look today, to set a beautifully romantic, more natural tone. (The First Dance couple is sold separately on pg. 78.)

Designer Series b

Ellen Williams

1. OUR DANCE
Graceful couple dances under an arched heart frame trimme with lace. Floral blooms top t lace edged base.
Height: 9 ½ in.
Base: 4 ½ x 6 in. oval
Black Tux
118-A-650

2. ROMANTIC MOMENTS
Lily of the valley spray cascad from an opulent pillar frame dancing couple. Pearl loops leaves and lace add the finis touches.
Height: 10 ½ in.
Base: 4 ½ x 6 in. oval
White Couple/Black Tux
118-A-651

3. ROSE GARDEN
A glorious floral arch of roses ribbons and "pearl" sprays fram a loving porcelain bisque couple.
Height: 11 in.
Base: 4 ½ x 6 in. oval
Black Tux
118-A-475

4. BEAUTIFUL
Joyous porcelain bisque cou in a mist of tulle, "pearl" flowers and lace. On a base leaves trimmed in "pearls".
Height: 7 ½ in.
Base: 4 ½ x 6 in. oval.
Black Tux
118-A-445

5. TIMELESS
A radiant porcelain bisque couple under a lattice arch "pearls". Adorned with love floral and "pearl" bursts on and "pearl"-trimmed base.
Height: 10 in.
Base: 4 ½ x 6 in. oval
Black Tux
118-A-455

6. ALLURE
An enchanting gazebo wrapped with ivory tulle and prettied by a profusion of satin bows. White and ivory flowers enhance this lovely wedding setting. Exquisitely detailed Art Plas couples.
Height: 11 in.
Base: 5 in. diameter
White Couple/Black Tux
101-A-1783
Ethnic Couple/Black Tux
101-A-1785

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Designer Series by Ellen Williams

I DO
ble crystal-look hearts and highlighted with blossoms, ribbons, "pearls", ivory and floral accents. Features strikingly detailed Plas couples
Height 9 in
Base 1½ in. diameter
Couple/Black Tux
A-1781
White Couple/Black Tux
A-1779

GARDEN DELIGHT
Breathtaking spiral holds a array of blooms and long streamers of ribbons and "pearls" accenting lovely detailed Art Plas couples. Crystal-look backdrop adds to the scene
Height 10 in
Base 4 in. diameter
White Couple/Black Tux
A-1775
Couple/Black Tux
A-1777

DEDICATION
of chapel windows provides the inspiring backdrop for our magnificent Plas Our Day couple. Clusters of roses and bursts tulle sweep above a band openwork lace at the base
Height 7 in
Base 4 x 6 in. oval
Black Tux
A-150

GLORIOUS
Charming porcelain bisque afloat on a lace-veiled punctuated with floral. Lucite-look backdrop a spray of softly cascading lily-of-the-valley updated with "pearl" loops
Height 12 in
Base 4 in. diameter
Black Tux
18-A-420

CLASSIQUE
Timeless romantic porcelain couple between two pillars, edged with blooms, "pearls" and pleats of lace
Height 11 in
Base 4½ x 5 in. oval
Black Tux
A-415

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Ellen Williams Enterprises
Figurines Crafted by Roman, Inc

Cake Ornaments

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Designer Series by
Ellen Williams

1-2. EXPRESSION OF LOVE
Our linked hearts float behi[illegible] majestic Art Plas couples adri[illegible] in a trail of soft flowers and feather-edge ribbon. A "pearl"-trimmed lace band and ruffled lace at the base complete the romantic scene.
Height: 7 [illegible] in.
Base: 4 [illegible] in. diameter
1. White Couple/Black Tux
101-A-931
White Couple/
White Tux/Black Trousers
101-A-932
2. Ethnic Couple/Black Tux
101-A-933

3-4. SWEETNESS
Entwined crystal-look hearts arise from a bounty of tulle surro[illegible]ing our poised Art Plas couples. Tastefully trimmed with "pe[illegible] accented satin bows, it's a [illegible] look at an outstanding va[illegible]
Height: 7 [illegible] in.
Base: 4 [illegible] in. diameter
3. White Couple/Black Tux
101-A-153
White Couple/
White Tux/White Trousers
101-A-152
4. Ethnic Couple/
White Tux/White Trousers
101-A-154
Ethnic Couple/Black Tux
101-A-155

5. SWEET BEGINNINGS
Lacy heart frames a petite porcelain couple. Rose-accen[illegible] base is edged with soft lace an[illegible] "pearl" trim.
Height: 9 in.
Base: 4 [illegible] in. diameter.
Black Tux
118-A-490

6. EVERLASTING
A dramatic "pearl"-trimmed gazebo is the setting for thi[illegible] dainty porcelain couple. Tulle sprays tied with ribbons and flowing lily of the valley.
Height: 11 [illegible] in.
Base: 5 in. diameter
Black Tux
118-A-505

[illegible] 89 EHW Enterprises [illegible]
[illegible] Enterprises

Designer Series by
Ellen Williams

7. PETITE RIBBON DELIGHT
Shimmering satin-edged ribbon heart frames our petite Art Plas couples. Enhanced with ribbon and "pearl" trim.
Height: 7 in.
Base: 5¼ in. diameter

White Couple/Black Tux
104-A-934

White Couple/White Tux/White Trousers
104-A-933

Ethnic Couple/Black Tux
104-A-936

8. PETITE LACE TRELLIS
Cameo-patterned lace arch encircles our petite couples. Lavishly adorned with ribbon bow and "pearl" trim.
Height: 7 in.
Base: 5 in. diameter

Ethnic Couple/Black Tux
104-A-940

White Couple/Black Tux
104-A-938

White Couple/White Tux/White Trousers
104-A-937

9. PETITE HEART OF FANCY
Lovely lacy heart crested with a lavish bow and "pearl" ring is a fine backdrop for our petite Art Plas couple.
Height: 7 in.
Base: 3¼ in. diameter.

Black Tux 104-A-932

White Tux 104-A-931

10. PETITE ROMANCE
Petite couple stands atop a base beautified with gathered bows and streamers of feather edge and smooth edge ribbon.
Height: 5¼ in.
Base: 3½ in. diameter

White Couple/Black Tux
104-A-912

White Couple/ White Tux/White Trousers
104-A-941

11. DELICATE JOY
Solitary petite porcelain bisque couple on a lacy ruffled base dotted with floral blooms and streamers.
Height: 6 in.
Base: 5 in. diameter
Black Tux
108-A-615

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Cake Ornaments

1. PETITE DAINTY CHARM
A beautiful open heart in scalloped lace, highlighted by ready-to-bloom flowers and green-tipped leaves. Finished with an airy tulle bow.
Height: 6 [illegible] in. Base: 3 [illegible] in. diameter.
White 106-A-931

2. NATURAL BEAUTY
Lovebirds beneath filigree heart trimmed with lily of the valley and a smooth satin bow.
Height: 6 in. Base: [illegible] in. diameter.
White 106-A-1163

3. PETITE BELLS OF JOY
Cluster of white filigree bells with fabric roses, lace-covered arches and tulle.
Height: 7 in. Base: 3 1/4 in. diameter
White 106-A-2658

4. LA BELLE PETITE
Tolling bell surrounded by tulle and flowers glimmers with iridescence.
Height: 5 1/2 in. Base: 3 1/4 in. diameter.
White 106-A-248

5. PETITE SPRING SONG
A dainty song bird duet arched in flowers, "pearls" and tulle.
Height: 7 in. Base: 3 1/4 in. diameter
White 106-A-159

6. PETITE DOUBLE RING
Graceful doves land on simple wedding bands on heart base. Adorned with tulle puff.
Height: 5 1/2 in. Base: 3 1/4 in. diameter.
White 106-A-4316

7. ECSTASY
Sprays of flowers and leaves surround a romantic porcelain pair. Delicate tulle forms a lovely base.
Height: 9 [illegible] in. Base: 4 [illegible] in. diameter
White 117-A-831

8. SENTIMENTAL
Enraptured stylized porcelain couple beneath a lace-wrapped floral archway. Layers of lurex-edged tulle fan out behind the pair.
Height: 10 1/2 in. Base: 4 [illegible] in. diameter
Iridescent 117-A-855

9. LACE HIDEAWAY
Porcelain newlywed couple enjoys a precious moment alone amidst arches of lavish lace and puffs of tulle.
Height: 12 [illegible] in. Base: 4 [illegible] in. diameter
White 117-A-150

10. LUSTROUS LOVE
Bursts of tulle peek from behind lace leaves; dotted with forget-me-nots and rimmed with gleaming "pearls". Satin roses bloom while "pearls" are suspended on transparent strings around the happy glazed porcelain couple.
Height: 8 in. Base: 4 [illegible] in. diameter
White 117-A-621

11. DEVOTION
Crystal-look arch is framed with gathered tulle and lace. Glazed porcelain couple stands on pedestal base in burst of tulle blooms and "pearl" strands.
Height: 9 [illegible] in. Base: 4 [illegible] in. diameter
White 117-A-425

12. PROMISE
Simple beauty. Dramatic crystal-look heart frames dainty porcelain couple. Crystal-look base is covered with tulle ribbons and fabric flowers.
Height: 9 1/4 in. Base: 4 1/2 in. diameter
White 117-A-315

13. REFLECTIONS
Sleek, streamlined and sophisticated. Dramatic crystal-look backdrop reflects porcelain couple, tulle burst, "pearl" sprays and florals.
Height: 8 in. Base: 4 1/4 in. diameter
White 117-A-268
Pink 117-A-297

14. GARDEN ROMANCE
Charming porcelain couple stands in a gazebo decked with flowery vines. Clusters of tulle and ribbons complete this romantic hideaway.
Height: 10 1/2 in. Base: 5 in. diameter
White Iridescent 117-A-711

15. SPLENDID
Sweeping crystal-look curve surrounds adoring glazed porcelain pair. Cylindrical vase holds a matching spray of flowers that accents base. Add real flowers if you wish.
Height: 10 [illegible] in.
Base: 4 [illegible] in. diameter.
White 117-A-506

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Cake Ornaments

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1. LACE CHARM
Luxuriant ruffled lace heart and base display the shimmering wedding bells "Pearl" sprays and flowers add the final touches.
Height: 11 in.
Base: 4 ⅝ in. diameter
103-A-151

2. HEART DUO
Two hearts become as one symbolized by this intricate creation. Embellished with tulle, cameo lace around the base and hearts: ribbon bows
Height: 9 in.
Base: 4 ½ in. diameter.
103-A-931

3. SPRING SONG
Perching lovebirds sing their romantic songs in a garden of posies and tulle.
Height: 9 ½ in.
Base: 4 ⅜ in. diameter
111-A-2802

4. CIRCLES OF LOVE
Symbolic double rings and doves in a hideaway of flowers and "pearl" sprays
Height: 10 in
Base: 4 ⅝ in. diameter
White
103-A-9004

5. EVERLASTING LOV
Graceful arches of lace and filigree heart surround flora filled bell. Dotted with tulle and wedding bands
Height: 10 in.
Base: 4 ⅝ in. diameter
103-A-236

6. HEARTS TAKE WING
Romantic beak-to-beak bir perched on a setting of heart-shaped branches and tulle
Height: 10 ½ in
Base: 4 ½ in. diameter
103-A-6218

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Designer Series by Ellen Williams

7. SIMPLE JOYS
A trio of blooming roses, exquisite lace and "pearl" wisps decorate this simply beautiful ornament. Glorified by interlocked crystal-look hearts.
Height: 8 in. Base: 4 ½ in. diameter
103-A-150

8. OPULENCE
"Pearl"-adorned wedding bands shimmer on a base of "pearl" leaves and accordion-pleated lace. Height: 6 ½ in.
Base: 4 ½ in. diameter
103-A-420

9. TRUE LOVE
"Pearl"-embellished swooning doves rest on a pair of "pearl" studded wedding bands. Tufts of tulle and soft roses complete the vision. Height: 8 ½ in.
Base: 4 ¾ in. diameter.
103-A-410

10. CROWNING GLORY
Two fluttering doves alight on a lace and "pearl" trimmed heart and satiny bell. Lace also underscores the base.
Height: 9 ½ in., Base: 4 ¾ in. diameter
103-A-405

11. INSPIRATION
The gilded cross is highlighted on a petal base flowing with tulle bursts. A soft bouquet of posies drapes cross and base.
Height: 6 ½ in., Base: 3 ¾ in. diameter.
106-A-355

12. MASTERPIECE
Ornately-trimmed bells toll out the happiest of wedding messages. Tied with ribbon and set in a lace-trimmed heart.
Height: 9 ½ in., Base: 4 ½ in. diameter
Ivory 103-A-425
White 103-A-430

13. EXUBERANCE
Two graceful swans float on a lace-trimmed base. Both glide under a shower of flowing tulle and "pearl" decked buds.
Height: 7 in., Base: 4 ¼ in. diameter
103-A-440

14. 3 PC. MINI BOUQUETS SET
Soft floral bouquets set on field of cameo lace. Coordinates beautifully with many ornaments. Exciting look attached to pillars or cakes as well as placed between tiers. Height: Approx. 2 in.
Base: 4 in. diameter
211-A-601

15. BLOSSOM TIER TOP
Contemporary spray with tulle and "pearl"-decked flowers. Height: 3 ½ in.
Base: 4 in. diameter
211-A-1991

16. PEARL TIER TOP
"Pearl" wisps decorate blooms and flower sprays. Height: 2 ½ in.
Base: 4 in. diameter
211-A-1992

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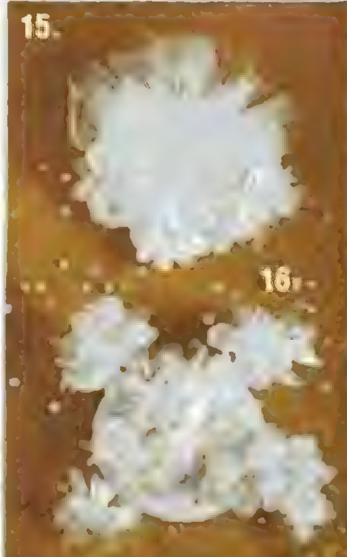
15.
16.

Cake Ornaments

1. 25TH & 50TH ANNIVERSARY ORNAMENTS
Lovely mementos from the Designer Series by Ellen Williams
Height: 6 in.; Base: 3¼ in. diameter.
25th Silver 105-A-4300
50th Gold 105-A-4310

2. LOVE ENDURES
Celebrate the years gone by with an opulent burst of glitter-edged tulle and glimmering ribbon. Topped with the appropriate shimmering number
Height: 7½ in.; Base: 4⅞ in. diameter.
50th 102-A-151
25th 102-A-150

3. 25 OR 50 YEARS OF HAPPINESS
In gold or silver, the number tells the happy story. Accented with blooms and shimmering leaves.
Height: 10 in.; Base: 4⅞ in. diameter.
50th 102-A-223
Not shown, but also available:
25th 102-A-207

4. GOLDEN/SILVER JUBILEE
Celebrate the years with gold or silver flowers. Couple stands before numeral wreath with orchids, ferns and puffs of tulle. Height: 8¼ in.; Base: 4⅞ in. diameter.
Silver 102-A-1225
Not shown, but also available:
Gold 102-A-1250

5. PETITE DOUBLE RING DEVOTION
Celebrating couple surrounded by rings and the shimmer of "pearls" and ferns.
Height: 5 in.; Base: 3¼ in. diameter
50th Gold 105-A-4605
Not shown, but also available:
25th Silver 105-A-4613

6. PETITE ANNIVERSARY YEARS
Beautiful blooms, leaves and sprays of tulle add appeal to this versatile favorite Embossed wreath holds snap-on numbers to mark the milestones—5, 10, 15, 20, 40.
Height: 5¼ in.; Base: 3¼ in. diameter.
105-A-4257

7. PETITE ANNIVERSARY
Shining numeral wreath is highlighted by two fluttering doves
Height: 5½ in.; Base: 3¼ in. diameter.
25th 105-A-4265
Not shown, but also available:
50th 105-A-4273

8. ANY ANNIVERSARY & 25TH DESIGNER COUPLE
Precious keepsakes from the Designer Series by Ellen Williams. Height: 4½ in.
Any Anniversary Ivory 203-A-1850
25th Silver 203-A-1825

9. ANNIVERSARY COUPLE
Gold or silver gown. Plastic. Height: 3½ in
50th Gold 203-A-1821
25th Silver 203-A-2828

10. WEDDING BELLS
Filigree bell clusters in a spray of tulle and lace
Height: 10⅞ in.; Base: 4½ in. diameter
103-A-1356

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11. SWEET CEREMONY
Seed pearl heart frames glitter bell accented with tulle. Bell surrounds our classic couple
Height: 10 in.; Base: 4 ¾ in. diameter
Black Coat
101-A-22011

12. SATIN ELEGANCE
Lace-edged satin heart bursting with "pearls", flowers and a pair of rings
Height: 7 in.; Base: 4 ¾ in. diameter.
Ivory on ivory base
109-A-1002
White on white base
109-A-1001

13. VICTORIAN CHARM
Graceful ribbon loops and fantasy florals layer over romantic satin five-bell cluster
Height: 7 ½ in.; Base: 4 ½ in. diameter
Ivory 103-A-1586

14. CIRCLES OF LACE
Lacy alcove with tulle and a shimmery bell. Height: 10 in.; Base: 4 ¾ in diameter
210-A-1986

15. FLORAL ARCH
Botanical arch covered with gleaming flowers. Height: 10 in.; Base: 4 ¾ in. diam.
210-A-1987

16. ROMANTIC HEART BASE
White openwork, 2 pieces
Height: 1 ½ in. Base: 4 ¾ in. diameter
201-A-7332
Base: 3 ½ in. diameter.
201-A-7847

17. FLORAL BASE
White. Height: 1 ½ in.
Base: 4 ¾ in. diameter
201-A-1815

18. CRYSTAL-LOOK BASE
A crystal-clear alternative
Height. 1 ½ in.; Base: 4 ½ in. diameter
201-A-1450

19. FLORAL SCROLL BASE
Victorian-styled charm. Ivory.
Height. 2 ½ in.; Base: 4 ½ in. diameter
White 201-A-1303
Ivory 201-A-305

20. OVAL BASE
Subtly beautiful, with raised bead border which frames your topper. 4 ½ x 6 in.
201-A-420

21. STYLIZED COUPLE
Glazed porcelain couple in a longing gaze. Height: 4 ¾ in
202-A-218

22. LIBERATED BRIDE
Choose this light-hearted approach!
Plastic. Height. 4 ½ in
2113-A-4188

23. RELUCTANT GROOM
Don't let this one get away! Plastic
Height: 4 ½ in
1316-A-9520

24. CLASSIC COUPLE
Designed in plastic. Height: 4 ½ in
Black Tux 202-A-8110

Cake Ornaments

Designer Series by Ellen Williams

1. FIRST DANCE
Beautifully defined and detailed enchanted couple capture the moment of their first dance
Height: 6 in
Black Tux 202-A-411
White Tux 202-A-410

2. LOVE'S DUET
Captivating detail enhances this elegant Art Plas figure. Height 6 in
Black Tux 202-A-402
White Tux 202-A-403

3. TOGETHER FOREVER*
Romantic porcelain couple in a traditional bridal pose. Height: 6 ½ in
Black Tux/White Dress 214-A-415

4. PETITE TOGETHER FOREVER*
Porcelain figure is perfect for cakes and table decoration. Height: 4 ½ in
Black Tux 214-A-439

5. ONE DREAM*
Loving porcelain couple stands ready to exchange vows. Height 6 in
Black Tux 214-A-425

6. HAPPIEST DAY
Sweetly poised ethnic couple with life-like Art Plas bouquets and headpiece. Height: in
Black Tux 202-A-306
White Tux/White Trousers 202-A-305
Grey Tux 202-A-304

7. PETITE HAPPIEST DAY
Graceful ethnic Art Plas couple ideal for cakes and place settings. Height 5 in
Black Tux 202-A-404

8. OUR DAY
Adoring Art Plas bride and groom in a striking natural pose. Height: 4 ½ in
Black Tux 202-A-409
White Tux/Black Trousers 202-A-408

9. LASTING LOVE
Lovely bride has a flowing tulle veil. Made of life like Art Plas material. Height: in
Grey Tux 202-A-301
White Tux/White Trousers 202-A-303
Black Tux 202-A-302

10. PETITE LASTING LOVE
Our petite rendition with all the beautiful Art Plas detail intact. Height 5 in.
Black Tux 202-A-401
White Tux/White Trousers 202-A-400

11. A DAY TO REMEMBER
Revolving musical ornament plays "Waltz of the Flowers". Supremely detailed with floral embellishments
Height: 8 in. Base in
White Couple/Black Tux 215-A-410

12. SWEET SYMPHONY*
Musical plays "The Wedding March". Hand-painted, detailed Art Plas
Height: 7 ½ in. Base 3 in diam
Black Tux 215-A-776

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*These ... by *Roman Inc*

Some products shown in this publication may not be available in Canada

Designer Series by

Ellen Williams

Cake Ornaments

13. TOGETHER FOREVER*
Bride has tulle veil, bouquet with satin and pearl" ribbons. Porcelain musical plays "The Wedding March". Height: 8 in.
Grey Tux 215-A-770

14. DESIGNER BRIDESMAIDS
So many beautiful jewel and soft tones available to match many bridal color themes; Art Plas. Height: 4 in.

Amethyst (purple)	203-A-9107	pk. of 2
Light Mauve	203-A-9105	pk. of 2
Emerald (dark green)	203-A-9104	pk. of 2
Raspberry (fuchsia)	203-A-9108	pk. of 2
Dark Pink	203-A-9119	pk. of 2
White	203-A-9111	pk. of 2
Sapphire (dark blue)	203-A-9109	pk. of 2
Light Blue	203-A-9106	pk. of 2
Black	203-A-9110	pk. of 2

15. ETHNIC DESIGNER BRIDESMAIDS
Dramatic, lifelike bridesmaids dressed in a beautiful variety of shades that will coordinate well with many wedding color motifs. Art Plas. Height: 4 in.

Sapphire (dark blue)	203-A-9112	pk. of 2
Pink	203-A-9113	pk. of 2
Emerald (dark green)	203-A-9115	pk. of 2
White	203-A-9114	pk. of 2

16. DESIGNER GROOMSMEN
Handsome groomsmen in attractive matte finish; Art Plas. Height: 4 1/2 in.
White Coat 203-A-9100 pk. of 2
Black Tux 203-A-9101 pk. of 2

17. ETHNIC DESIGNER GROOMSMEN
Groomsmen have the option of exactly matching their tuxedo to that of the groom. Art Plas. Height: 4 1/2 in.
White Coat 203-A-9117 pk. of 2
Black Tux 203-A-9116 pk. of 2

18. RING BEARER
Charming young man carries a gold trimmed pillow and shimmering rings. Highly detailed cake decoration and keepsake. Height: 3 3/4 in.
203-A-7887

19. FLOWER GIRL
Exquisitely detailed down to her shimmering dress and floral basket. Perfect cake decoration and memento of the occasion. Height: 3 3/4 in.
203-A-7879

20. JOYFUL DEBUT ORNAMENT WITH LA QUINCEAÑERA
Lavish lace, ribbon and "pearls" encircle the lovely young lady in celebration of her 15th birthday. Art Plas.
Height: 9 in.; Base: 4 3/4 in. diam.
203-A-306

21. LA QUINCEAÑERA FIGURINE
Sweetly posed Art Plas figurine is a beautiful remembrance of her 15th birthday jubilee. Lovely bridesmaid as well. Height: 4 1/2 in.
203-A-305

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14.

15.

16. 17.

18. 19.

20. 21.

Cake Accents & Accessories

1. 14 PC. ARCHED TIER SET
Quite dramatic when used with Kolor Flo Fountain. Includes: Six 13 in. arched columns, two super strong 18 in. round Decorator Preferred Separator Plates and six angelic cherubs to attach to columns with royal icing or glue. See our Gazebo Cake Kit (page 83) that works beautifully with Arched Pillars.
301-A-1982

Be prepared with replacement pieces for the Arched Tier Set:

18 in. Decorator Preferred Plate
302-A-18

13 in. Arched Pillars 303-A-9719

SAVE on pack of six Arched Pillars
301-A-9809 pk. of 6

2. 6 PC. HARVEST CHERUB SEPARATOR SET
Includes four 7 in. Harvest Cherub pillars, two 9 in. separator plates (lower plate has 12 in. overall diameter).
301-A-3517

3. DANCING CUPID PILLARS
This charming character is wonderful for wedding shower or Valentine cakes.
5 in. high.
303-A-1210 pk. of 4

4. CHERUB SNAP-ONS
Accent 5 and 7 in. Grecian pillars. (Pillars not included.) 3 in. high
305-A-4104 pk. of 4

5. FROLICKING CHERUB
Animated character. 5 in. high
1001-A-244

6. ANGEL DUET
Fluttering fancies. A pair per package.
2 x 2 in.
1001-A-457 pk. of 2

7. MUSICAL TRIO
Setting just the right mood.
Each 3 in. high
1001-A-368 pk. of 3

8. KNEELING CHERUB FOUNTAIN
Beautiful when accented with tinted piping gel and flowers. 4 in. high
1001-A-9380

9. ANGELINOS
Heavenly addition to wedding, birthday and holiday cakes. 2 x 3 in.
1001-A-504 pk. of 6

10. CHERUB CARD HOLDER
What neat place markers, too. (Cards not included.) 1 x 3 in.
1001-A-9374 pk. of 4

11. HEAVENLY HARPISTS
Striking the perfect chord.
3 in. high
1001-A-7029 pk. of 4

Some products shown on this page may not be available in Canada.

1. WHITE PEARL BEADING

With just one continuous row of lustrous pearls you can transform a beautiful cake into a glorious work of art. Stunning and easy to work with, these pearls are a must for all serious decorators. Molded on one continuous 5 yard strand, they can be easily cut to size
To use: Work with long, continuous strands. Position before icing crusts. Trim after pearls are in position to insure exact measure. Do not trim smaller than 6 in. lengths. Remove pearls before cutting and serving cake

Size	Stock No.
6 mm	211-A-1990
6 mm	211-A-1989

2. FLORAL PUFF ACCENT

5½ in. tulle puff with soft flowers and "pearl" sprays.
White 211-A-1011

3. PEARL LEAF PUFF

5½ in. tulle puff with "pearls"
White 211-A-1125

4. KISSING LOVE BIRDS

Beak-to-beak romantics. 5½ in. high
1002-A-206

5. PETITE SONG BIRDS

A note of grace and poise. 2¼ in
1316-A-1210 pk. of 4

6. LOVE DOVES

Devoted duo provides the perfect finish. 4 x 2¼ in.
1002-A-1806 pk. of 2

7. SMALL DOVES

Elegant atop cakes or favors 2 x 1½ in
1002-A-1710 pk. of 12

8. GLITTERED DOVES

2 x 1½ in. Coated with non-edible glitter
1006-A-166 pk. of 12

9. FLOWER SPIKES

Fill with water, push into cake, add flowers
3 in. high
1008-A-408 pk. of 12

10. ARTIFICIAL LEAVES

Green or white cloth; gold or silver foil
(Add 1005-A- prefix before number.)

Color	#Per pk.	1⅛" Stock #	1⅞" Stock #
Gold	144	6518	6712
Silver	144	6526	6720
Green	72	7555	7570
White	72	7565	N/A

11. PEARL LEAVES 2⅜ in. long.

211-A-1201 per pk. of 2

12. FILIGREE BELLS

Beautiful floral detail. (Ribbon not included.)

Height	Stock No.	# Per Pk.
1 in.	1001-A-9447	12
1⅝ in.	1001-A-9422	6
2⅜ in.	1001-A-9439	6
2⅝ in.	1001-A-9404	3
3⅜ in.	1001-A-9411	3

13. GLITTERED BELLS

A shimmering addition. (Ribbon not included.)

Height	Stock No.	# Per Pk.
1 in.	1007-A-9061	12
1⅜ in.	2110-A-9075	6
1⅝ in.	1007-A-9088	6
2½ in.	2110-A-9090	6
4½ in.	1007-A-9110	1

Cake Accents & Accessories

1. 20 PC. GAZEBO CAKE KIT
Create a lovely, arbor fantasy as you transform an ordinary wedding cake into a garden gazebo. The delicate cuts and trellis-work openings of the twenty arch and trellis pieces in this kit are accomplished with a laser. The paper is coated and remarkably sturdy. Complete assembly instructions included. For use only with: two 10 in. Wilton Separator Plates and four 6 1/2 in. Wilton Arched Pillars (top layer); and two 18 in. Wilton Separator Plates and six 13 in. Wilton Arched Pillars (bottom layer). Pillars and plates sold separately (p.86-87)
2104-A-350

2. 10 PC. CATHEDRAL CAKE KIT
Transform basic wedding cakes into dramatic masterpieces. Kit includes: 5 easy-to-assemble white church pieces, 4 white plastic cake supports and a church window that can be illuminated from within.
2104-A-2940

3. CHAPEL WINDOWS
Refelective back window setting adds a glimmering effect. Use with Oval Base (p. 77) or alone. Size: 6 1/2 x 5 x 1 in. deep
205-A-3060

4. GAZEBO SET
Arbor retreat for the cake-top bride and groom, flowers, more! Easy to assemble Size: 5 x 9 in.
205-A-8298

5. SEED PEARL HEART
Size: 7 x 6 1/2 in.
205-A-1006 pk. of 3

6. FANCY FILIGREE HEART
Size: 7 x 6 3/4 in.
1004-A-2208

7. FILIGREE HEART FRAMES
7 x 6 1/2 in. Heart Frame
205-A-1501 pk. of 3
4 x 4 in. Heart Frame
205-A-1527 pk. of 3

8. CRYSTAL-LOOK HEARTS
5 1/2 in. Crystal Heart 205-A-1674
4 1/2 in. Crystal Heart 205-A-1672

9. DOUBLE WEDDING BANDS
Size: 3 1/2 in. diameter
201-A-1008

10. CRYSTAL-LOOK BOWL
Perfect for blooms. Size: 4 1/2 in. diameter, 1 1/2 in. deep.
205-A-1404

11. IRIDESCENT GRAPES
Size: 2 x 2 in
1099-A-200 pk. of 4

12. IRIDESCENT DOVES
Size: 2 in. wide.
1002-A-509 pk. of 6

13. SCROLLS
Graceful flowing decorations.
Size: 2 3/4 x 1 3/4 in.
1004-A-2801 pk. of 24

14. LACY HEARTS
Delicate beauty. Size: 3 1/4 x 3 1/2 in
1004-A-2306 pk. of 12

15. FILIGREE SWIRLS
Leaf-framed scrollwork. Size: 4 x 2 3/4 in
1004-A-2100 pk. of 12

Cake Fountains & Stairways

1. THE KOLOR-FLO FOUNTAIN
Present your elegant formal tiers in the most dramatic way with our colorful, shimmering waterfall. Water pours from three levels. Remove top levels for smaller fountain arrangement. Intricate light system with two bulbs for extra brilliance. Use with 14 in. or larger plates, 13 in. or taller pillars for tallest cascade. Coordinates with our Crystal-Look Tier Set, p. 85. Plastic fountain bowl is 9 ³/₄ in. diameter. 110-124 V, AC motor with 65 in. cord. Pumps water electrically. Directions and replacement part information included
306-A-2599

Replacement Parts

Pump	306-A-1002
Piston	306-A-1029
Pump/Bulb Bracket	306-A-1037
Light Socket	306-A-1045
Light Bulb	306-A-1053
Cascade/Pump Connector	306-A-1088
Floater Switch	306-A-1096
Upper Cascade	306-A-1118
Middle Cascade	306-A-1126
Lower Cascade	306-A-1134
Bowl	306-A-1142
Bottom Base	306-A-1169

2. 4 PC. FOUNTAIN CASCADE SET
Dome shapes redirect water over their surface in nonstop streams. Set includes 4 pieces: 2 ¹/₂ in., 4 ¹/₂ in., 8 in. and 11 ¹/₂ in. diam. (Kolor-Flo Fountain sold separately).
306-A-1172

3. FLOWER HOLDER RING
Put at base of Kolor-Flo Fountain.
Size: 12 ¹/₂ in. diam. x 2 in. high. Plastic
305-A-435

4. FILIGREE FOUNTAIN FRAME
Ornate elegance; fits around base of Kolor-Flo Fountain. Eight plastic scallops snap together. Size: 9 in. diam. x 3 ¹/₂ in. high.
205-A-1285

5. 3 PC. CRYSTAL BRIDGE AND GRACEFUL STAIRWAY SET
Create a dramatic masterpiece. Includes two stairways (16 ³/₄ in. long) and one platform (4 ³/₄ x 5 in.). Plastic.
205-A-2311
ONE STAIRWAY ONLY
205-A-2315

6. 3 PC. FILIGREE PLATFORM AND STAIRWAY SET
Bridge the gap between lavish tiers. Includes two stairways (16 ³/₄ in. long) and one platform (4 ³/₄ x 5 in.). Plastic
205-A-2109
ONE STAIRWAY ONLY
205-A-1218

1. 2.

3.

4.

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6.

Decorator Preferred®

- *Guaranteed Non-Breakable*
- *Circles of Strength Construction*
- *Lovely Scalloped Edges*
- *Easy Size Identification*
- *Smooth Back*

1. DECORATOR PREFERRED® SEPARATOR PLATES

Our best, strongest separator plates with the strength and beauty serious cake decorators require

6 in.	302-A-6
7 in.	302-A-7
8 in.	302-A-8
9 in.	302-A-9
10 in.	302-A-10
11 in.	302-A-11
12 in.	302-A-12
13 in.	302-A-13
14 in.	302-A-14
15 in.	302-A-15
16 in.	302-A-16
18 in.	302-A-18

BAKER'S BEST.

2. DISPOSABLE SINGLE PLATES

Baker's Best® Disposable Separator Plates are the perfect option for busy decorators. Use these sturdy plates with pillars and adjustable pillar rings sold on page 86. All are made of recyclable plastic.

6 in. Plate	302-A-4000
7 in. Plate	302-A-4001
8 in. Plate	302-A-4002
9 in. Plate	302-A-4003
10 in. Plate	302-A-4004
12 in. Plate	302-A-4006
14 in. Plate	302-A-4008

3. CRYSTAL-LOOK PLATES

Use with crystal-look pillars sold on p. 86.

7 in.	302-A-2013
9 in.	302-A-2035
11 in.	302-A-2051
13 in.	302-A-2078
*17 in.	302-A-1810

*(Use only with 13 3/4 in. crystal pillars)

4. HEART SEPARATOR PLATES

8 in.	302-A-2112
11 in.	302-A-2114
14 1/2 in.	302-A-2116
16 1/2 in.	302-A-2118

5. OVAL SEPARATOR PLATES

8 1/2 x 6 in.	302-A-2130
11 1/2 x 8 1/2 in.	302-A-2131
14 1/2 x 8 1/2 in.	302-A-2132

6. SQUARE SEPARATOR PLATES

7 in.	302-A-1004
9 in.	302-A-1020
11 in.	302-A-1047
13 in.	302-A-1063

7. HEXAGON SEPARATOR PLATES

7 in.	302-A-1705
10 in.	302-A-1748
13 in.	302-A-1764
16 in.	302-A-1799

Some products shown in this publication may not be available in Canada

Wilton Bakeware & Accessories

When baking a cake, for best results it is essential to invest in the best quality bakeware available. We offer several lines of professional quality anodized aluminum pans. Each is dishwasher-safe, rust-resistant and provides easy cake release.

TIER PAN SETS
Classic shapes available in sets and individually.

3" DEEP ROUND PAN SET
8", 10" 12", 14" rounds.
2105-A-2932

FOUR PC. OVAL SET
2" deep pans – 7 3/4, x 5 5/8, 10 3/4 x 7 7/8", 13 x 9 7/8", 16 x 12 3/8".
2105-A-2130

HEXAGONS: 2" DEEP
4 PC. HEXAGON PAN SET
6", 9", 12", 15".
2105-A-3572

PETALS: 2" DEEP
4 PC. PETAL PAN SET
6", 9", 12", 15"
2105-A-2134

HEARTS: 2" DEEP
4 PC. HEART PAN SET
6", 9", 12", 15 1/2" pans included.
2105-A-2131

SPECIALTY BAKEWARE
SPRINGFORM PANS: 3" DEEP
Ideal for making our luscious cheesecake on p. 8.
Aluminum:
6" 2105-A-4437
9" 2105-A-5354
Non-stick:
6" 2105-A-218
9" 2105-A-219

SPORTS BALL PAN SET
Includes two 6" diameter half ball pans and metal baking stand. Bakes a curvy cake to crown "Rondure" p. 44.
2105-A-6506

PERFORMANCE PANS
ROUNDS: 2" DEEP
16" 2105-A-3963
14" 2105-A-3947
12" 2105-A-2215
10" 2105-A-2207
8" 2105-A-2193
7" 2105-A-2190
6" 2105-A-2185

9" ROUND PAN SET
2105-A-7908

ROUNDS: 3" DEEP
8" 2105-A-9104
10" 2105-A-9945

SQUARES: 2" DEEP
16" 2105-A-8231
14" 2105-A-8220
12" 2105-A-8213
10" 2105-A-8205
8" 2105-A-8191
6" 2105-A-2180

SHEETS: 2" DEEP
12 x 18" 2105-A-182
11 x 15" 2105-A-158
9 x 13" 2105-A-1308
7 x 11" 2105-A-2304

OVENCRAFT™ PROFESSIONAL BAKEWARE
ROUNDS: 2" DEEP
16" 2105-A-5606
14" 2105-A-5605
12" 2105-A-5604
10" 2105-A-5603
9" 2105-A-5619
8" 2105-A-5602
6" 2105-A-5601

ROUNDS: 3" DEEP
18" HALF ROUND 2105-A-5622
14" 2105-A-5610
12" 2105-A-5609
10" 2105-A-5608
8" 2105-A-5607
6" 2105-A-5620

SQUARES: 2 3/16" DEEP
14" 2105-A-5614
12" 2105-A-5613
10" 2105-A-5612
8" 2105-A-5611

HELPFUL DECORATING ACCESSORIES
Adding intricate designs is easy with timesaving pattern presses or cookie cutters

15 PC. DECORATOR PATTERN PRESS SET
Traditional designs.
2104-A-2172

9 PC. PATTERN PRESS SET
Fancy florals and classic curves.
2104-A-3101

6 PC. HEART COOKIE CUTTER SET
1 1/4" to 4 1/8" 2304-A-115

CAKE DIVIDING SET
Fast and easy way to mark exact divisions on round cakes. Includes a garland marker for precision measurement.
409-A-800

DECORATING COMB
Add interesting effects to icing.
417-A-156

INGREDIENTS
CANDY MELTS®*
An ingredient in our delicious cheesecake recipe and in modeling candy clay.
Light Cocoa 1911-A-544
Dark Cocoa 1911-A-358

*Brand Confectionery Coating--certified Kosher

PIPING GEL
Adds shimmery dewdrops on p. 36.
704-A-105

For complete product information, refer to the current Wilton Yearbook of Cake Decorating.

Creating Beautiful Tier Cakes

Nothing impresses guests quite as much as a majestic tier cake. Perhaps because of its magnificence, a tier cake can be very intimidating to first time decorators. In reality, a tier cake is not as difficult to create as it looks.

Types and Methods of Tier Cake Construction

A tier cake is two, three, four or more single cakes put together. This "assembly" may be done in a number of ways. In this book, we include the most popular—from the quickest and easiest to the most elaborate. No one method creates a "prettier" cake than another. Every cake is beautiful and impressive in its own way. Just select the design you want and follow the easy, step-by-step instructions for baking, decorating and assembling your cake. You will soon be delighted at what you have accomplished.

To Prepare Tiers For Assembly

- Bake, fill and ice tiers carefully before assembling. See page 88 for baking and icing hints. Place base tier on a sturdy base plate or three or more thicknesses of corrugated cardboard. For heavy cakes, use 1/4 in. thick fiberboard or plywood. Base can be covered with Fanci-Foil Wrap and trimmed with Tuk-N-Ruffle or Doilies.
- Each tier in the cake must be on a cake circle or board cut to fit. Place a few strokes of icing on boards to secure cake.

The Floating Tiers Cake Stand Method of Assembly

The quickest, easiest method of creating a tier cake is with the Wilton Floating Tiers Cake Stand. You can see from the collection of floating tier cakes that even with this easiest method of tier cake assembly, a cake can be exciting and a real show stopper. The Floating Tiers Cake Stand is especially convenient for creamy, luscious cheese cakes. It can also be used for a variety of creative cake arrangements. The Floating Tiers Cake Stand includes the stand and 8 in., 12 in. and 16 in. smooth-edged separator plates.

- To use, prepare tiers for assembly and set the decorated cakes on the separator plates. In general, the cakes should be 1 or 2 in. smaller than the plates. See specific designs in this book for other suggestions.
- The stand may be decorated with ribbons, bows, tulle, and flowers. We suggest this be done before setting cakes on the stand.

Center Column Construction With the Tall Tier Stand

- Each cake involved in this type of construction should be placed on a cake circle or board (cut to fit) with a pre-cut center hole. To do this, trace pan shape on waxed paper. Note: To make positioning easier, place top tier on a board slightly larger than cake. Fold pattern into quarters to determine the exact center of each tier. Snip away the point to make a center hole (use cake corer as a guide to size). Trace hole pattern onto boards and cut out.
- Place all tiers on prepared cake boards, attaching with a few strokes of icing. Ice tiers smooth. Using hole pattern, mark centers on all cakes, except top tier. Core out cake centers by pushing the cake corer down to the cake base. Pull out and press cake out of corer.
- Screw a column to prepared base plate, attaching with the bottom column bolt from underneath the plate. Slip bottom tier over the column to rest on plate.
- The bottom of the plates will not sit level, so to decorate, set plates on the Flower Holder Ring, a pan or bowl. A damp, folded towel or piece of thin foam over the pan will prevent cake from slipping.
- Since the column cap nut attaches under the top tier, this cake must be positioned after assembling the Tall Tier Stand. Add base borders after assembling the top tier. Or you may place the top tier on a foil-covered cake circle so decorating can be done ahead.
- If using the 4-arm base stand, just attach either a 7 3/4 in. or 13 1/2 in. column to the center opening with the base nut included.
- To assemble at reception, position plate onto base column section and screw column tight. Continue adding tiers with columns. At top plate, secure columns with cap nut bolt. Position top tier and decorate base.

Hints: To keep balance, cut cakes on the Tall Tier Stand from top tier down.

Using a cake circle under your cake will prevent plates in set from getting scratched during cutting. Be sure to attach plates with dabs of icing to prevent slipping.